Favorite

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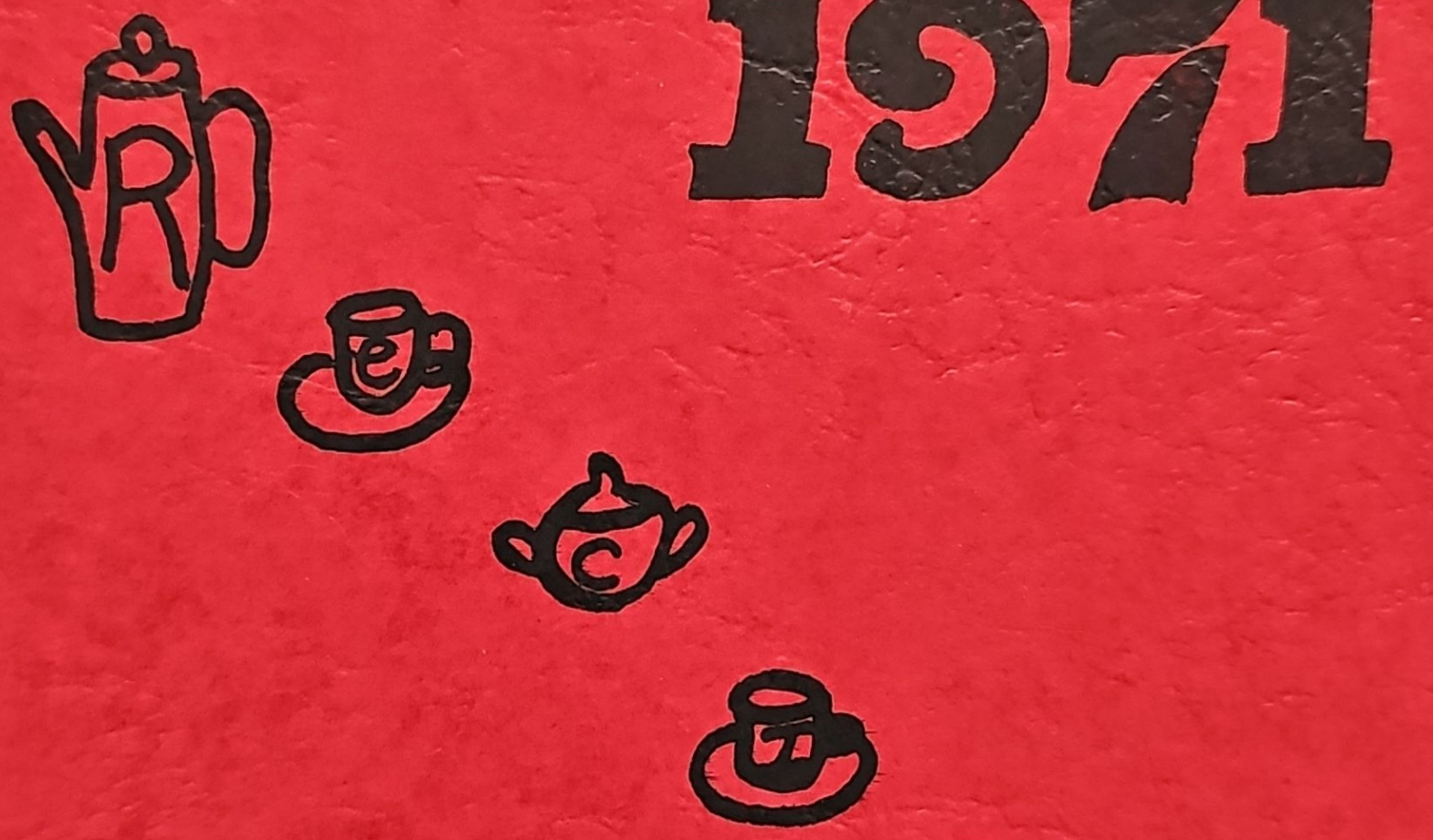

St Josephs
Church

TC 450

"THROUGH THESE PAGES SPEAK SOME OF THE BEST AND MOST GRACIOUS COOKS WHO GRACE A KITCHEN"

EXPRESSION OF APPRECIATION

OUR SINCERE THANKS TO ALL PERSONS WHO AIDED IN ANY WAY, ESPECIALLY THOSE WHO HAVE SHARED WITH US THEIR FAVORITE RECIPES.

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THE WORLD IS FOR SALE IN A GROCERY STORE

Today I entered a grocery store
I have done it time and time before.
It was my favorite food store, very neat,
That stands a short way down the street.
But today that grocery store was changed,
Though not a thing was rearranged.

I saw the loaves in neat array,
But I saw them in a different way;
For back of the bread so fresh and sweet,
I saw the farmer who raised the wheat.
I saw the miller and baker, too,
Each with his special work to do.
And then I saw the sugar sacks,
And all of the tired, aching backs,
And I saw men's work and women's dreams
Sewed up there in the sugar sack seams.
I saw the snowy bin of rice,
Though I only asked, "What is the price?"
But the price, I knew, had already been paid
In toil and sweat by the coolies who wade
In chilling water up to their knees
Money can't pay for things like these.

I saw the vegetables fresh array,
And my vision wandered far away,
Out with the growing things and God,
And I saw again the prairie sod
And the pioneers who led the way
To where the farms are thick today.

I saw the bottles of milk so white,
And then I stared with all my might
For in them I saw the barefoot lad,
Who drove the cattle home to his dad.
And there were eggs and butter and cheese,
And fruits of all kinds from the trees.
In the golden bananas again I saw,
The dreams of Goethals in Panama.

Continued Next Page.

Each of the cans there on the shelf,
Was only a ghost of its former self
The pineapple showed, it seemed to me,
An island rising out of the sea,
Where sturdy men with slanting eyes
Worked beneath Hawaiian skies.
In cans of olives I saw again
The Moors who once had lived in Spain.
In coffee cans by the money till,
I saw again the fair Brazil.
And the tea in a shining, labeled can,
Showed me the country of far Japan.
The oysters carried me to a bay,
Where fishing sloops at anchor lay.
The cans of salmon, tall and pink,
Struck a hearstring and made me think
Of all of the work, and of all the fun
That man's had fishing since time begun.
And there in the showcase, cold as ice,
I saw the cattle on the plain,
And cowboys riding the herd again.

I never knew that a grocery store,
Could hold so many things before.
Islands and fields of cane and beet,
My father's farm and acres of wheat,
Rolling plains and herds of cattle,
Rice from China, fields of battle.
Today I could see, as never before,
The romance locked in a grocery store.
And I wondered how many who came to buy
Would ever see more than once had I.
And I thought how few who enter the door,
Know the world is for sale in a grocery store.

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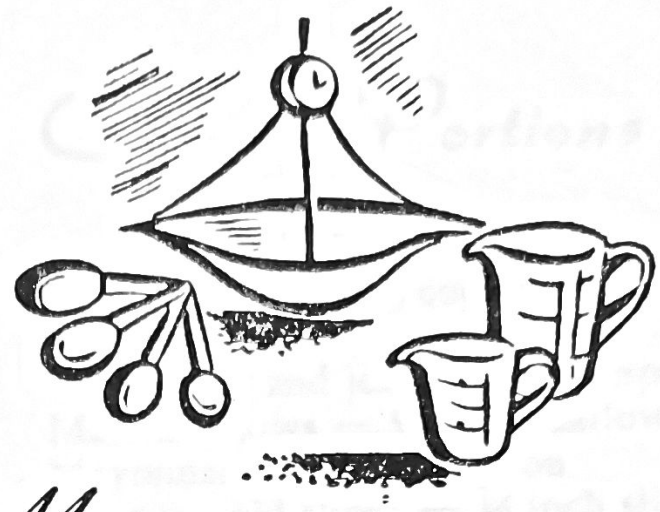


Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

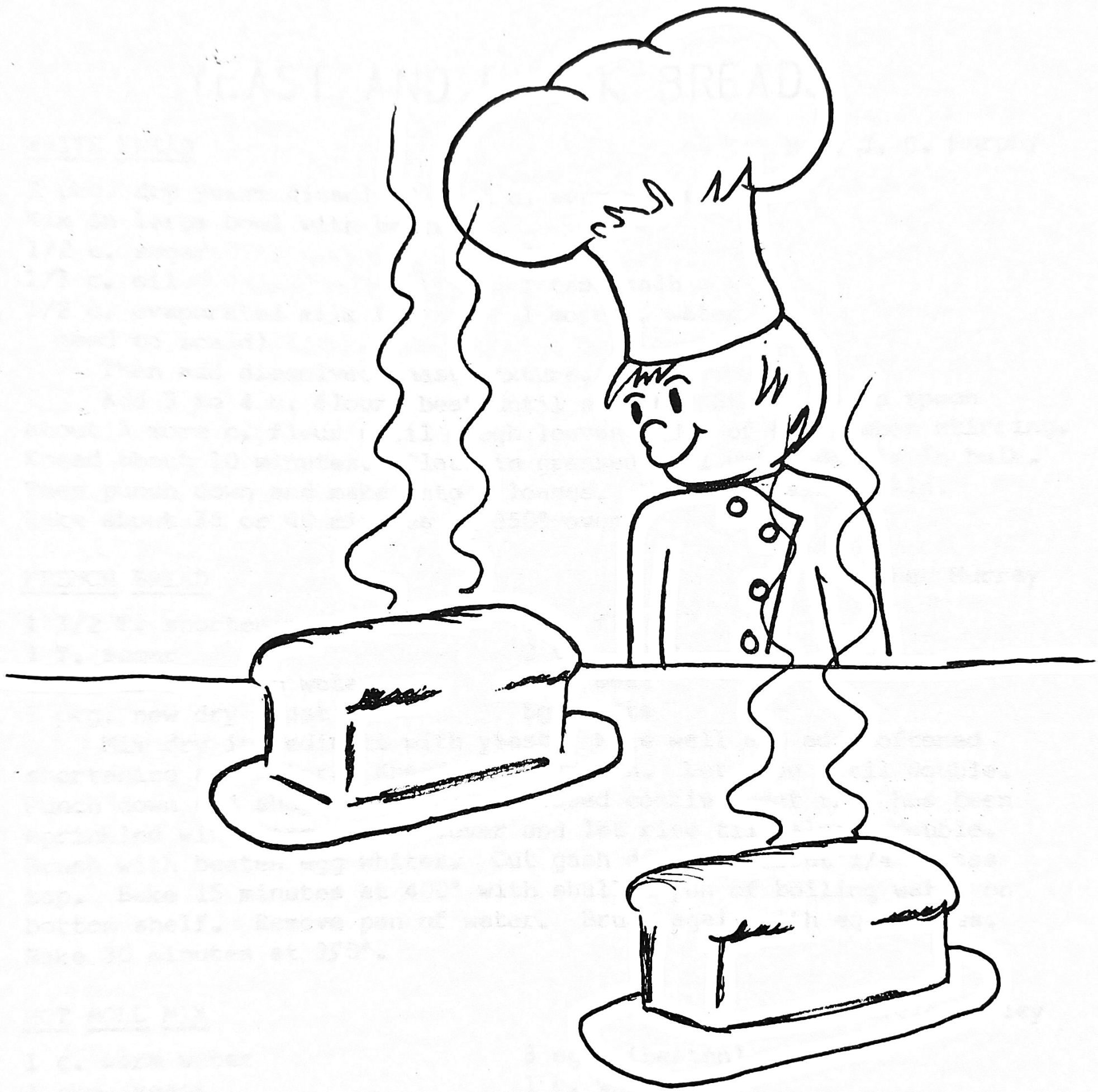
1 teaspoon=60 drops
3 teaspoons=1 tablespoon
2 tablespoons=1 fluid ounce
4 tablespoons=¼ cup
5⅓ tablespoons=⅓ cup
8 tablespoons=½ cup
16 tablespoons=1 cup
1 pound=16 ounces
1 cup=½ pint
2 cups=1 pint
4 cups=1 quart
4 quarts=1 gallon
8 quarts=1 peck
4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat=½ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus ½ t. salt=1 cup butter
2 cups sugar=1 pound
2½ cups packed brown sugar=1 pound
1⅓ cups packed brown sugar=1 cup of granulated sugar
3½ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
4½ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows=¼ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice

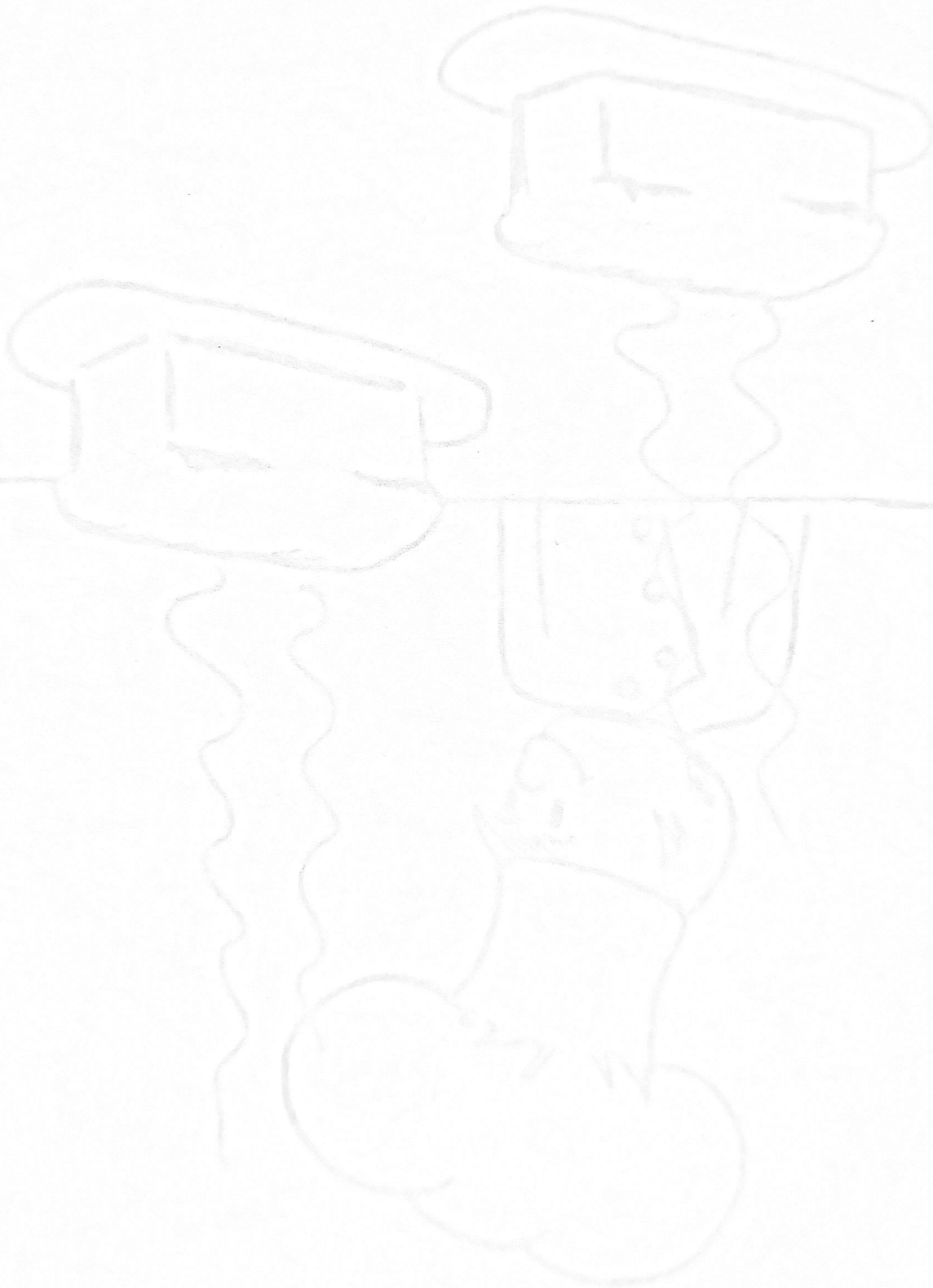
Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅛ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter



yeast and Quick Breads

Brad
Josef and Dick



YEAST AND QUICK BREADS

WHITE BREAD

Mrs. J. C. Murphy

2 pkg. dry yeast dissolved in 1 c. warm water.
Mix in large bowl with beater:

1/2 c. sugar
1/3 c. oil
1/2 c. evaporated milk (no need to scald)
3 eggs
3 tsp. salt
1 more c. water

Then add dissolved yeast mixture.

Add 3 to 4 c. flour, beat until smooth. Stir in with spoon about 3 more c. flour until dough leaves sides of bowl when stirring. Knead about 10 minutes. Place in greased bowl until double in bulk. Then punch down and make into 2 loaves. Allow to raise again. Bake about 35 or 40 minutes in 350° oven.

FRENCH BREAD

Esther Murray

1 1/2 T. shortening
1 T. sugar
1 1/2 c. lukewarm water
1 pkg. new dry yeast
4 c. flour
2 tsp. salt
Corn meal
Egg white

Mix dry ingredients with yeast. Make well and add softened shortening and water. Knead until smooth. Let rise until double. Punch down and shape. Place on greased cookie sheet that has been sprinkled with corn meal. Cover and let rise till almost double. Brush with beaten egg whites. Cut gash diagonal about 1/4 across top. Bake 15 minutes at 400° with shallow pan of boiling water on bottom shelf. Remove pan of water. Brush again with egg whites. Bake 30 minutes at 350°.

HOT ROLL MIX

Marcia Hurley

1 c. warm water
1 pkg. yeast
1/2 c. sugar
1/2 c. shortening
3 eggs (beaten)
1 c. warm milk
6 or 7 c. flour

Dissolve yeast in warm water. Cream sugar and shortening. Add eggs and beat together. Add milk, water, yeast and flour gradually. Cover, let rise in warm place in greased bowl until doubled in size. If using for cinnamon rolls divide in thirds. Roll out and sprinkle

Continued Next Page.

HOT ROLL MIX (Continued).

with cinnamon, sugar and butter. Roll up and slice rolls. Let rise again. Bake at 375°. Can also be used for any type dinner rolls.

APPLESAUCE RAISIN BREAD (Heirloom Bread.) Joan Huss

4 c. flour
2 tsp. baking powder
1 1/2 tsp. baking soda
2 tsp. salt
2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ground cloves
2 c. sugar
1 c. shortening
4 eggs
1 tsp. lemon extract
1 tsp. vanilla
2 c. canned applesauce
2/3 c. nuts (chopped)
1/2 to 2 c. raisins (according to taste)

Combine and sift dry ingredients. Cream sugar and shortening until fluffy. Beat in eggs, flavorings and applesauce. Add liquid mixture to dry mixture. Blend until smooth. Stir in nuts and raisins. Turn into 2 greased 9x5x3 inch loaf pans or fancy 1 qt. mold and 2 smaller loaf pans. Bake in 350° oven about 55 or 60 minutes or until bread tastes done. Preferably cool at least 4 hours before slicing. Makes 2 or 3 loaves.

APPLE OATMEAL BREAD Mrs. Leo Harmeyer

3 c. raw apples (pared, chopped)
1/2 c. water
1 c. brown sugar
2 c. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. allspice
1 c. (quick) rolled oats
1/2 c. raisins
2 eggs (beaten)
1/4 c. oil or shortening
1/2 c. nuts (chopped)

Combine apples, water and 1/2 c. brown sugar. Cook until apples are almost tender (about 4 minutes). Cool. Sift dry ingredients, stir in brown sugar, oats, raisins and nuts. Add apples, eggs and shortening. Stir just until dry ingredients are moistened. Pour into greased 10 inch tube pan. Bake 350° about 40 minutes.

As soon as the rush is over I'm going to have a nervous breakdown. I worked for it; I owe it to myself; and nobody is going to deprive me of it.

FRUIT BREAD

Dorothy Halliburton

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1 c. ripe bananas (mashed)
1/4 c. maraschino cherries (chopped)
1/4 c. chocolate chips
1/4 c. nuts

Cream butter and sugar. Add eggs and beat well. Sift flour, soda and add alternately with banana to egg mixture. Mix in remaining ingredients. Pour into oiled loaf pan. Bake at 350° for 1 hour. While still warm, drizzle with powdered sugar icing.

PUMPKIN BREAD

Jan Van Dee - B. Rash

3 c. sugar
1 c. margarine
4 eggs
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
3 1/2 c. flour
2/3 c. water
2 c. pumpkin
1 tsp. vanilla

Cream sugar and margarine. Add eggs and water and pumpkin and vanilla. Sift dry ingredients and add to sugar mixture. Grease and flour 3 loaf pans and fill 3/4 full. Bake at 350° for 50 minutes.

PUMPKIN BREAD

Mary Kerpon

Sift into bowl:
3 1/3 c. flour
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. mixed spices
Add:
3 c. sugar
Then make a well and add:
1 c. Mazola oil
4 eggs
2/3 c. water
2 c. or 1 small can of pumpkin

Mix together until smooth. Grease 3 conventional bread loaf pans and divide batter into these. Bake at 350° for 1 hour or until done.

The chains of habit are too weak to be felt until they are too strong to be broken.

PUMPKIN BREAD

Valeria Gay

2 2/3 c. sugar
2/3 c. shortening
4 eggs (beaten)
1 (1 lb.) can pumpkin
2/3 c. water
3 1/3 c. flour (sifted)
1/2 tsp. baking powder
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
2/3 c. walnuts (chopped)
2/3 c. dates (cut up)
(can omit dates)

Cream together sugar and shortening until light and fluffy. Stir in eggs, pumpkin and water. Sift together flour, baking powder, soda, salt and spices. Gradually stir dry ingredients into the pumpkin mixture. Add nuts and dates; blend well. Turn batter into 2 greased (9x5x3 inch) pans. Bake at 350° F. for about 1 hour and 15 minutes or until bread is done. Yield: 2 loaves pumpkin bread.

PUMPKIN PECAN BREAD

Gerry Riley

3 1/2 c. flour
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
3 c. sugar
1 c. oil
4 eggs
2/3 c. water
2 c. canned pumpkin
2 c. pecans (chopped)

Sift dry ingredients, including sugar, into mixing bowl. Make a well in this and add all remainiing ingredients. Mix and pour into 3 loaf pans that have been well greased and floured. Bake at 350° about 1 hour. Test with wooden toothpick, when it comes out clean, it is done. Cool about 10 minutes on a rack before removing from pans.

CORN BREAD

Bob Treanor

Use Jiffy corn bread mix. Prepare as many as needed or as many as Dutch ovens as you have available. Place mixes in Dutch ovens to bake. Put 5 hot charcoal Briquets under the oven and 6 on top of lid. Bake until done. Then - EAT YOUR HEART OUT!

We will pass through this world only once. Any good or kindness we can render do it now. We shall not pass this way again.

OLD-TIME HERB LOAF

Judy Holland

1 pkg. hot roll mix
1 tsp. sage
1/2 tsp. basil (crushed)

Reserve 1/4 c. of hot roll mix. Prepare mix as directed on box. Add sage and basil to dry mix. Knead dough 3 minutes. Place dough in greased bowl. Cover and let rise 1 hour. Punch down and shape into a ball; let rise 40 minutes. Bake 375° for about 40 minutes. Remove loaf from pan and brush with butter.

To serve, cut loaf in quarters, then slice the quarters at right angles to each other.

HERB PARMESAN BUBBLE LOAF

Sandi Koll

1 loaf frozen white bread dough
5 T. butter (melted)
1/3 c. parmesan cheese
2 tsp. Italian seasoning

1. Day before - remove dough from freezer. Refrigerate 24 hours to thaw completely.
2. Next day - brush inside of loaf pan with butter.
3. Combine cheese and Italian seasoning.
4. About 3 hours before serving remove dough from refrigerator.
5. Cut loaf into 30 small pieces.
6. Dip pieces into melted butter. Arrange 15 pieces in loaf pan. Sprinkle 1/2 of cheese mixture over 15 pieces. Dip remaining 15 pieces in butter and put in pan. Sprinkle remaining mixture over. Cover with towel. Let rise in warm place 1 to 1 1/2 hours. Bake 40 minutes at 350°.

SHORTCUT KOLACHE

Judy Ohnemus

1 loaf frozen bread dough (thawed)
A cinnamon-sugar mixture
Black walnuts
Margarine or butter

Roll thawed bread dough into a rectangular shape, about 12x18 inch. Then spread margarine over entire surface and sprinkle generously with cinnamon and sugar. Also add nutmeats. Then roll bread dough up, pinching ends and seams together. Shape into half circle. Place in greased round cake or pie pan. Bake at 350° until lightly browned.

NUT ROLL

Deanna Host

BASIC SWEET DOUGH:
2 c. lukewarm milk
1/2 c. sugar
2 tsp. salt

Crumble into mixture 2 cakes compressed yeast. Stir until yeast is dissolved.

Stir in:
2 eggs
1/2 c. soft shortening
7 to 7 1/2 c. flour (sifted)

RICHER DOUGH:
1 c. milk
1/2 c. sugar
1 tsp. salt
2 cakes yeast
2 eggs
1/2 c. shortening
4 1/2 to 5 c. flour

Yield:
Basic Sweet dough:
4 dozen plain rolls
1 large pan rolls
1 coffee cake

Richer dough:
3 dozen rolls
1 large pan rolls
1 coffee cake

NUT ROLL MIXTURE:
Grind 1 lb. nutmeats. Place in heavy pan.
Add:
1 1/2 or 2 c. sugar
1 tsp. cinnamon
Pinch of salt

Then add enough milk to moisten. Place on stove and cook until thick. Cool before spreading on rolled out dough. Roll like a jelly roll, then shape into horseshoe on cookie sheet. Let raise for about an hour. Bake at 350° for 1 hour.

TWO HOUR ROLLS

JoAnn Bianchi

1 cake compressed yeast
1/4 c. sugar
1 egg
1 c. water (warm)
Pinch of salt
1 1/2 T. shortening (melted)
3 1/2 c. flour

Beat together until foamy; yeast, sugar, egg and water. Combine salt, shortening and flour. Mix all ingredients together. Let rise 1 hour. Make into buns. Let rise 1/2 hour. Bake 15-18 minutes at 400°.

SWEET ROLLS OR DINNER ROLLS

Sandra Schmitz

2 cakes of yeast add to lukewarm water and a small amount of sugar.
1 c. milk (scalded)
1/2 c. sugar
1/4 c. butter or margarine
1 tsp. salt
1 egg (whole)
1 egg yolk (beaten)
3 or 4 c. flour

Mix milk, sugar, butter and salt. Let cool then add yeast and add eggs. Mix well then add flour. Knead twice and make into rolls.

CRESCENT ROLLS

Nellie Gersema

2 c. lukewarm water
1 1/2 tsp. salt
2 pkg. fresh yeast
1 egg
1/4 c. soft shortening
6 1/2 to 7 c. flour (sifted)
1/2 c. sugar

To water add sugar, salt and yeast and stir until dissolved. Next add egg and about 2 c. flour. Mix thoroughly, then add soft shortening and remaining flour. Mix thoroughly and turn out onto floured board and let rest 10 minutes under bowl. Knead mixture for 2 minutes and then put into refrigerator at least 2 hours (can be left 24 hours). Divide into thirds, roll as for pie. Spread with butter. Cut each into 16 wedges and shape for crescents. Bake 400° 12-15 minutes.

DATE NUT BREAD

Mrs. Eva Anderson

1 c. dates (pitted)(packed down)
1 c. boiling water

Cut dates, add boiling water and let stand.

1 c. sugar
1 T. butter
1/2 tsp. salt
1 egg
1 1/2 c. flour (sifted)
1 tsp. soda
1 1/2 c. pecan meats (broken)

Cream sugar, butter and egg well. When date mixture has cooled slightly, stir in soda. Sift flour and salt together. Stir date mixture into creamed mixture, alternating with flour. Beat well. Add nutmeats and stir in. Heat oven to 350°. Bake in oiled 9 inch bread pan. Allow 30 minutes at 350° then increase oven to 375° and bake 45 minutes longer, or until done.

BATTER BUNS

Deanna Host

1 1/4 c. warm water
2 pkg. dry yeast
1/4 c. sugar
1 tsp. salt
1/2 c. shortening
2 eggs
2 c. flour
1 1/4 c. flour

Measure warm water into mixer bowl and add yeast, stir until dissolved. Add sugar, salt, shortening, eggs and 2 c. flour. Combine with mixer on low speed. Then beat 2 minutes on medium speed. Add remaining flour and beat until smooth. Spoon into greased muffin tins half full. Let rise in warm place uncovered for 30 - 45 minutes. Bake at 375° for 18 - 20 minutes until golden brown. Makes 18-24 buns.

CAMP BISCUITS

Donna Nauman

6 c. flour
2 T. baking powder
1 T. salt
1 c. shortening
1 c. powdered milk

Mix ingredients well with electric mixer and store in covered container (2 lb. coffee can). When ready to use, add desired amount of water to mixture. 1 c. water to 2 c. biscuit mix makes 10 or 12 biscuits. If no oven is available, bake in lightly greased heavy iron skillet with lid over low heat. Turn biscuits once. Works real good!

STICKY BUNS

Karen Roeder - Marlene Vorrath

Sprinkle some nuts in oiled cake pan. Separate 2 pkg. refrigerated biscuits and dip in melted butter. Then in sugar and cinnamon. Place, overlapping, over nuts in pan and bake at 400° about 30 min. Cook a cup of butterscotch morsels and 1/3 c. evaporated milk until smooth. Pour over hot biscuits. Let stand 5 minutes before turning out of pan.

LIFE RECIPE

1 c. Greetings
1/4 c. Smiles
2 large Handshakes
1/2 c. Love
1 tsp. Sympathy
2 c. Hospitality

Cream greetings and smiles thoroughly. Add handshakes beaten slightly. Add love slowly. Sift in sympathy and hospitality and serve with humility.

TWYLAH'S BREAD OR CINNAMON ROLLS

Twylah Cooper

1.
2 c. warm water
4 T. sugar
1 T. salt
3 T. lard or shortening
Then mix together
2.
2 pkg. dry yeast
1 T. sugar
1/2 c. warm water
Mix together in a 1 c. measure, set aside, let yeast rise to cup and foamy.
3.
Mix 1 and 2 together. Add 6 c. flour. Mix well. Pour out on floured board and knead with hands. Add enough flour so your batter won't be sticky. Let rise and punch down. Let rise again and make your rolls or bread. You can also grease a pan and make light biscuits.

CINNAMON ROLLS:
1. Take a cookie sheet with edges and spread a stick of margarine on cookie sheet. Add 1 c. brown sugar, add nuts, if desired.
2. Spread dough on floured board, spread dough out with hands about 1 inch thick. Take knife and spread 1 stick margarine over dough. Sprinkle 1 c. white sugar, sprinkle cinnamon heavily over dough. Then roll your dough like a jelly roll, cut 1 1/2 inch pieces. Lay flat side down on covered cookie sheet. Let rise until light (or double in size). Bake in 350° oven for 30 to 45 minutes until golden brown. Take out and turn upside down immediately or they caramelize and stick to your pan. Yield: 18-24 rolls.

BASIC SWEET DOUGH

Sheila Williamson

2 pkg. active dry yeast
1/2 c. warm water (110° F.)
4 c. flour
1/2 c. sugar
1 tsp. salt
3/4 c. butter (melted)
1/2 c. milk (scalded, cooled)
2 eggs (slightly beaten)
Dissolve yeast in water, combine flour, sugar and salt. With mixer on low, cut butter into flour mixture until it resembles coarse meal. Combine milk, eggs and dissolved yeast. Add to dry ingredients, mixing thoroughly. Brush with melted butter. Cover and chill overnight.

PECAN ROLLS — Sheila Williamson

1/4 c. butter
1/2 c. light brown sugar (firmly packed)
1/4 c. light corn syrup
Pecan halves
1 recipe Basic Sweet Dough (on page 13)
1/2 c. light brown sugar (firmly packed)
1 tsp. cinnamon

In a small saucepan combine butter, 1/2 c. sugar and corn syrup bring to boil. In 3 (12 c.) buttered muffin pans place about 1 1/2 tsp. in each muffin cup then add 2 or 3 halves of pecans. Divide dough in half. On lightly floured surface roll each half to measure 18x12 inches. Brush with butter. Combine 1/2 c. sugar and cinnamon, sprinkle 1/4 c. over each. Roll from longer side, cut in 1 inch slices. Place cut side up in muffin cups. Brush with melted butter. Allow to stand in warm place until double in volume. Bake in pre-heated 375° oven 15 - 20 minutes. Invert immediately onto wire rack to cool.

YARDSTICK (Coffee Cake) (Makes 4.) — Leona Leonard

1 c. cold milk
1 pkg. dry yeast
4 c. flour (sifted)
1 c. shortening
1 1/2 tsp. salt
4 T. sugar
3 eggs (separated)
2 cans pie filling (cherry, apple or blueberry are good)

Place flour, salt, dry yeast and sugar in bowl. Cut in shortening, then stir in beaten egg yolks and cold milk (reserving egg whites). Do not knead but mix well. Divide dough into 4 parts and form each into a ball. Wrap in waxed paper and chill well. (Will keep several days in refrigerator.) Roll out like pie crust and place on greased long jelly roll pan, trying to keep dough in approximate rectangle. Place 1/2 can pie filling on each coffee cake. Pinch tops to seal in well, being careful no filling oozes out, though during baking this may happen. Spread unbeaten egg white over top of each roll. Allow to rest 45 minutes. Bake at 425° for 15 minutes. Frost lightly with powdered sugar icing and serve either warm or cold.

Everything is a gift from God, even the smallest things, and it's the sum of these gifts that makes a life beautiful or sad, depending on how we use them.

SOUR CREAM COFFEE CAKE

Anne Capps - Miriam Sherrard

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla

Cream butter and sugar. Add eggs, 1 at a time. Add sifted ingredients. Add sour cream and vanilla. In a greased (9x12 inch) pan pour 1/2 of the batter. Add 1/2 of the topping, rest of the batter, then rest of the topping. Bake in a 325° oven for 35 to 40 minutes.

TOPPING:
1/3 c. brown sugar
1/4 c. sugar
1 tsp. cinnamon
1 c. pecans

SOUR CREAM COFFEE CAKE

A Friend

1 c. sugar
1/2 c. butter or shortening
2 eggs
1/2 pt. dairy sour cream
1 tsp. vanilla
2 c. flour (sifted)
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/3 c. brown sugar
1/2 c. nuts (chopped)
2 T. soft butter
2 tsp. cinnamon

Blend together sugar, shortening, eggs, sour cream and vanilla. Sift together flour, soda, baking powder and salt. Stir flour mixture into sugar mixture and beat well. Put half of the batter in a greased angel food pan. Mix brown sugar, nuts, cinnamon and soft butter. Sprinkle half of this mixture over batter in pan. Spoon on remaining batter and top with rest of sugar nut mixture. Bake in moderate oven 350° 60 to 65 minutes.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together. Put them on the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bath tub.

COFFEE RINGS

Rose DePhillips

2 pkg. dry yeast
1/2 c. warm water
2 c. lukewarm milk
1/2 c. sugar
1 stick oleo (melted, cooled)
1 tsp. salt
2 eggs
6 to 8 c. flour

Dissolve yeast in warm water. Beat eggs slightly and add to milk. Add sugar, dissolved yeast, oleo and salt. Add flour (2 c. at a time) and beat well after each addition. When all flour is in that you can beat in, turn out on floured board and knead until dough springs back when touched. If dough is sticky, knead in more flour. Cover and let rise until double in bulk. Divide dough in thirds and roll each portion about 3/4 inch thick, 10 inches long and 4 inches wide. Brush with melted butter and sprinkle generously with brown sugar and cinnamon. Roll as for cinnamon roll. Place in round buttered pan and with scissors snip almost through roll about 10 times. Let rise until light and bake 30 minutes at 350°. While still warm, glaze with powdered sugar icing and decorate with maraschino cherries. Makes 3 coffee rings.

MARBLE COFFEE CAKE

Mrs. Ralph Mullen

1 c. shortening
2 c. sugar
4 eggs
1 c. milk
3 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Cream shortening and sugar. Add eggs, 1 at a time, beating well. Add milk alternately with flour mixture. Bake in angel food cake pan which has been greased heavily. To marble - mix 3 T. sugar and 3 tsp. cinnamon together. Sprinkle over cake when filling pan and over top. Bake 1 hour and 15 minutes at 325°.

Raisins or chocolate chips or nuts can also be added to cinnamon mixture.

Would you set your name among the stars
Then write it large upon the hearts of children.
They will remember.

CHARLENE'S COFFEE CAKE

Charlene Watland

2 1/2 c. flour
3 tsp. baking powder
1/4 tsp. salt
1/2 c. shortening
1 c. sugar
2 egg yolks
2 egg whites (stiffly beaten)
1 c. milk

Cream shortening and sugar. Add egg yolks. Add dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Pour 1/2 batter into angel food cake pan and sprinkle with 1/2 of the topping. Add the other half of the batter and the rest of the topping. Bake at 350° 50 minutes or until done. Glaze with powdered sugar icing.

TOPPING:
1 T. flour
1 c. brown sugar
1/2 c. nuts (pecans)
1 tsp. cinnamon
1 T. soft butter

Mix together.

COFFEE CAKE

Mrs. Maxine Olson

1/2 c. shortening
3/4 c. sugar

Cream together.

3 eggs

Add eggs, 1 at a time.

2 c. flour (sifted)
1 tsp. baking powder

Sift together.

1/2 pt. sour cream (commercial)
1 tsp. vanilla
1 tsp. soda

LAYER TOPPING:
Mix together:
6 T. butter
1 c. brown sugar (packed)
2 tsp. cinnamon
1 c. nuts (chopped)

Add dry ingredients and sour cream alternately to the creamed first 3 ingredients. Add 1 layer of this mix (1/2 of it) in a greased and floured angel cake pan. Then 1/2 of topping. Again add other half of mix and other half of topping. Bake 50 - 60 min. at 350°.

RHUBARB COFFEE CAKE

Anne Capps

1 c. brown sugar
1/2 c. white sugar
1/2 c. shortening
1 egg
1 c. buttermilk
1 tsp. soda
2 c. rhubarb (finely chopped)
A little salt
2 c. flour

TOPPING:
1/2 c. sugar
2 T. flour
1 tsp. cinnamon
3 T. butter (melted)

Mix all ingredients together except topping. Add 2 c. finely chopped rhubarb. Bake in a 9x13 inch loaf pan, which has been greased. Mix topping and put on topping and bake 45 minutes to 1 hour at 350°.

COFFEE CAKE

Judy Wingert

1 loaf raisin bread (sliced)
3/4 c. brown sugar
1/3 c. honey
1/2 c. soft butter
1/2 tsp. cinnamon

Remove bread from wrapper but keep loaf shape intact. Blend remaining ingredients. Spread 1 side of each slice, putting loaf back togehter as you spread slices. Tie loaf together with string and spread any remaining mixture over top. Wrap in foil and bake in 300° oven for about 25 minutes. Unwrap and bake for about 10 more minutes until crusty.

CHERRY COFFEE CAKE

Karen Roeder

Mix 2 c. flour, 1 c. sugar, 2 tsp. baking powder, 1/2 tsp. salt and 1/2 c. butter with a fork till crumbly. Take out 1/2 c. of the crumbs for topping. Beat 2 eggs and 1/2 c. milk together and add to the remaining crumbs. Spread in 9x13 inch buttered pan. Cover all over with 1 can cherry pie filling and sprinkle the reserved crumbs on top. Bake at 325° for about 45 minutes.

PRAYER FOR GRACE IN "LITTLE THINGS"

Lord of all pots and pans and things
Since I've no time to be a saint by doing lovely things
Or watching late with Thee
Or dreaming in the dawnlight or storming Heaven's gates,
Make me a saint by getting meals, and washing up the plates.

STREUSEL COFFEE CAKE — Anne Capps

1 pkg. yellow cake mix
1/4 c. firm butter
1 c. brown sugar (firm)
3/4 c. nuts (walnuts)
3 eggs
1 1/2 c. dairy sour cream (12 oz.)

Heat oven 350°. Measure 2/3 c. cake mix (dry mix) into small bowl. Cut in butter. Mix in brown sugar and walnuts. Set aside. Beat eggs lightly with a fork. Stir in sour cream. Blend in remaining cake mix, scraping bowl often. Batter will be thick and lumpy. Pour 1/2 batter into greased and floured oblong pan 13x9 inch. Sprinkle half the topping over the batter. Spoon and gently spread remaining batter into pan. Top with remaining topping mixture. Bake 40 to 45 minutes.

KRINGLA (Sweet Bread for coffees.) — Cleo Engel

1 c. sugar
1/2 c. margarine
2 c. buttermilk
1 egg
4 tsp. soda
4 tsp. baking powder
1 tsp. salt
5 1/2 to 7 c. flour

Cream sugar and margarine until fluffy. Add egg and beat some more. Stir in buttermilk, then sifted dry ingredients. Spoon a portion of dough onto lightly floured board. Knead a small amount of flour into the dough so it will be soft, but not sticky. Cut off slice of dough and roll it with hands into a rope 1/2 inch thick by about 8 inches long. Loop ends to make a wreath and place on oiled cookie sheet. Bake 10 minutes at 375°. Serve warm or cold, with butter, for that coffee "Klatch".

BUTTERMILK MUFFINS — Cleo Engel

Combine:
1 c. quick oats
1 c. shredded wheat (crumbled)
1 c. all-bran

Pour 1 1/8 c. hot water over cereals and set aside.

Mix:
1 c. shortening
3 c. sugar
4 eggs

Then add:
5 c. flour
5 tsp. soda
1 T. salt
1 qt. buttermilk

Combine the 2 mixtures and when baking muffins, bake at 375° for 20 minutes.

This makes a gallon of batter and it can be stored in the refrigerator for several weeks to be used on a moments notice.

MASTER MIX (Makes 13 cups.) Miriam Sherrard

9 c. flour
1/3 c. baking powder
1 T. salt
1 T. cream of tartar
1/4 c. sugar

Sift all dry ingredients and work in 2 c. Crisco.

BISCUITS:
3 c. mix
2/3 c. milk

MUFFINS:
3 c. mix
2 T. sugar
1 c. milk
1 egg

Add fruit, if desired. Bake 20 minutes at 425°.

PANCAKES:
3 c. mix
1 1/2 c. milk
1 egg

CORN BREAD:
1 1/2 c. mix
3/4 c. corn meal
1/2 tsp. salt
2 T. sugar
1 c. milk
1 egg

Bake in 8x10 inch pan. 400° for 20 minutes.

COFFEE CAKE:
2 1/4 c. mix
2/3 c. milk
1/3 c. sugar
1 egg

Add brown sugar topping. Bake at 400° for 25 minutes.

OATMEAL COOKIES:
2 1/4 c. mix
1 3/4 c. brown sugar
1 tsp. cinnamon
1/3 c. milk
2 eggs
1/2 c. shortening (melted)
1/2 c. nuts
3 c. oatmeal

Bake 375° for 12 minutes. Makes 6 dozen.

I often wonder why it is that we are not all kinder than we are. How much the world needs it. How easily it is done. How instantaneously it acts. How in infallibly it is remembered.

OATMEAL MUFFINS

Miriam Sherrad

Soak together at least 1 hour:
1 c. oats
1 c. sour milk
Mix together:
1/3 c. soft shortening
1 egg
1/2 c. brown sugar
Sift:
1 c. flour
1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt

Stir in alternately with rolled oats and milk. Bake 400° oven for 20 - 25 minutes.

CREAM PUFFS

Mary R. Wagner

1 c. water
1 c. flour
1 c. butter
4 eggs

Heat oven to 400°. Heat water and butter to a rolling boil in a saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball (about 1 minute). Remove from heat. Drop from a spoon onto ungreased baking sheet into mounds 3 inches apart. Bake 45 minutes or 50 minutes or until puffed, golden brown and dry. Allow to cool slowly, away from drafts. Cut off tops with a sharp knife. Scoop out soft dough. Fill with cooled vanilla pudding or whipped cream. Replace tops. Dust with confectioners' sugar. Serve immediately or refrigerate. 10-12 puffs.

MAGIC PUFF ROLLS

Mary Jo Ohnemus

Combine 1/4 c. sugar and 1 tsp. cinnamon. Melt 3 T. margarine.
16 large marshmallows
2 cans crescent rolls
1/4 c. nuts (chopped)

Dip marshmallow in melted butter then roll it in sugar mixture. Roll in crescent roll, sealing all edges. Dip bottom in butter. Place in greased muffin tin. Place muffin tin on cookie sheet in 370° oven. Bake till brown. Remove immediately from pan. Frost and sprinkle with nuts.

In this age of miracle drugs and transplants, it might be well to plug the notion of <u>praying</u> for good health -- for God still makes housecalls.

PINEAPPLE TURNOVER BISCUITS

Judy Holland

1/2 c. crushed pineapple
1/4 c. brown sugar
2 T. butter (melted)
1/2 tsp. cinnamon
10 walnut halves
1 pkg. refrigerated biscuits

Drain pineapple, reserving syrup. Combine pineapple, brown sugar, butter and cinnamon. Divide in 10 muffin cups and center each with walnut half. Add 1 tsp. pineapple syrup to each cup and top with a refrigerated biscuit. Bake 425° 12 to 15 minutes. Invert pan immediately on serving plate. Cool 1 minute before removing pan.

GLAZED DOUGHNUTS

Mrs. Hugo Schmitz

1 cake or 1 pkg. active yeast
1/4 c. water
3/4 c. lukewarm milk
1/4 c. sugar
1 tsp. salt
1 egg
1/4 c. soft lard
3 1/2 to 4 c. flour

Soften yeast in warm water. Mix lukewarm milk, sugar, salt then add yeast mixture. Stir till dissolved. Stir in egg, shortening and half of flour. Add remaining flour. Knead on lightly floured surface. Place in greased bowl, turning once to grease surface. Let rise till double in bulk, punch down. Let rise till double again. Roll out dough 1/3 inch thick. Cut. Let rise till very light 30 to 40 minutes. Leave uncovered so crust will form. Fry in deep, hot fat 375°. Makes 18.

GLAZED MIXTURE:
1 c. powdered sugar
1/3 c. boiling water
1/2 tsp. vanilla

Dip warm doughnuts into glaze.

NEVER FAIL DONUTS

Mary Kerpon

2 c. flour
2 tsp. baking powder
1/4 tsp. salt
1/2 c. sugar
1 egg
1 T. cleo (melted)
1/2 c. milk
1/2 tsp. vanilla
1/4 tsp. nutmeg

Sift flour, baking powder, salt and nutmeg. Add sugar to well beaten eggs. Add melted shortening, then add the flour mixture and milk. Add flavoring. Chill dough thoroughly. Roll out 1/2 inch thick on floured board. Cut with donut cutter and fry in deep fat 385° until golden brown. Drain on unglazed paper. Roll in sugar, if desired.

RAISED DOUGHNUTS

Marlene Clerkin

2 pkg. yeast
1 c. milk (warm)
1 c. water (warm)
1/2 c. shortening
2/3 c. sugar
2 eggs (well beaten)
1 tsp. salt
7 c. flour
1/2 tsp. nutmeg
1 tsp. vanilla

Pour warm water over yeast. Stir and let stand about 10 min. Cream together the sugar and shortening, salt and eggs. Add vanilla and nutmeg. Pour warm milk over yeast and water. Blend with 3 c. flour. Beat until smooth, then add creamed mixture and rest of flour to make a medium soft dough. Let rise until double, mix down and let rise again. Roll out and cut. Let rise until double and fry in deep fat and dip in glaze mixture.

GLAZE:

3 1/2 c. powdered sugar
3/4 c. warm water
3 T. butter (melted)
1 tsp. vanilla

DOUGHNUTS

Mrs. Billie Bauman

2 pkg. dry yeast
1/4 c. lukewarm water
1/4 c. sugar
1 tsp. salt
1/2 c. shortening
1 c. hot milk
4 - 5 c. flour
2 eggs

Soften yeast in water 5 minutes, then stir. Measure sugar, salt and shortening into bowl. Add hot milk and stir. Cool to lukewarm. Stir in 2 c. flour and beat. Add yeast and eggs. Stir. Stir in 1 1/2 - 2 c. more flour and work up till it doesn't stick. Knead 2 minutes and let rise twice.

FRIED PASTRY

Mary D. Lipovac

3 c. flour
2 T. sugar
1/4 tsp. salt
3 eggs
1 tsp. baking powder
1/2 c. milk

Make a well of the flour, sugar, salt, baking powder. Add eggs and milk. Stir into a soft dough. Roll out thin on floured board. Cut into 2x4 inches and fry in deep hot shortening like donuts. Sprinkle with sugar.

* * * * *

ADDITIONAL RECIPES

Vegetables, Fruit Salads and dressings

VEGETABLES - FRUIT SALADS

SAUERKRAUT

Mrs. V. Pudans

1 (No. 2 1/2) can sauerkraut
1 tsp. sugar
1/2 c. shortening or lard
2 c. water
Salt (according to taste)

Rinse the sauerkraut. Put in heavy pot with other ingredients. Cook over low heat until all water is gone. Serve hot with cooked Smokies.

SAUERKRAUT SALAD

Amanda Wren

1/2 c. vinegar
1 1/2 c. sugar
1/2 tsp. salt
Kraut juice

Boil 2 minutes and cool. Pour over kraut, celery, etc.

2 1/2 c. kraut
1 c. green peppers (diced)
1 c. red peppers or few red pimiento (for color)
1/4 c. onion (can use blue onion for color)
1 c. celery (diced)

Drain and save juice. (If there is quite a bit of juice just use 1/4 - 1/2 c. and throw rest away. Cook the juice with the vinegar and sugar.

Keeps several weeks covered.

SAUERKRAUT SALAD

Mary Gay

No. 2 1/2 can sauerkraut (don't drain)
1 heaping c. sugar
1 small green pepper (chopped)
1 onion (chopped)
1 can pimiento
1/2 to 1 tsp. celery seed

Mix together. Store in refrigerator at least overnight. Will keep for a long time.

CARROTS

Pauline Coleman

4 large carrots
1/4 c. butter
1/2 tsp. salt
1 1/2 T. flour
1 c. water

Scrape carrots and cut into 1/2 inch strips. Melt butter in skillet, add carrots and cook 5 minutes. Add salt, sugar and sprinkle on the flour, mixing well. Add water, cover skillet and cook slowly for 2 minutes.

SCALLOPED CARROTS

Marcia Hurley

3 c. raw carrots
1/2 c. water
1/4 c. onions (chopped)
1/4 c. peppers (chopped)

CREAM SAUCE:
1 c. cheese (grated)
2 T. flour
1 c. milk
1 tsp. salt
2 T. butter

1. Cook carrots, onions and peppers. 2. Add cream sauce. 3. Cover top with potato chips. 4. Bake 30 minutes in 350° oven.

COUNTRY COLESLAW

Faith Shaw

1 med. head cabbage
2 eggs
1 c. sugar
1/2 tsp. salt
1 T. butter
1/2 c. vinegar
1/2 c. cream or evaporated milk

Shred cabbage fine and set aside. Combine all other ingredients except cream and cook until thick in double boiler. When cold, add cream and pour over cabbage. You may add onion, green pepper, carrots if you wish.

CABBAGE SALAD

Beverly Ellis

2 medium size heads of cabbage (shredded), 1 tsp. salt. Mix with shredded cabbage. Let stand 1 hour. Squeeze out juice.

SYRUP:
4 c. sugar
2 c. vinegar
1 c. water
1 tsp. celery seed
1 tsp. dry mustard

Blend and bring to a boil, let cool. After cabbage has set for 1 hour and juice squeezed out, dice 1 bunch of celery, 1 red and 1 green pepper. Then pour syrup that has cooled over it. Put into a container. Cover with tight lid.

A man asks a boy where he had been. "I was at religion class learning about God."

"Son, I have a quarter if you can tell me where God is."

"Sir, I have a dollar if you can tell me where He isn't."

BLEU CHEESE SLAW (8 servings.) Gerry Riley

6 c. cabbage (red and white) (shredded)
2 T. green onion (chopped)
1 c. Bleu cheese (crumbled)
1/2 c. sour cream
2 T. milk
1 T. lemon juice
1/2 tsp. sugar
Dash of salt

In big bowl combine cabbage and onions. Chill thoroughly. In little bowl combine remaining ingredients. Stir into cabbage just before serving.

UNCOOKED CABBAGE RELISH Katy Morgan

1 med. head cabbage (shredded fine)
4 stalks celery (cut cross-wise, 1/4 inch)
1 sweet green pepper (cut fine)
1 red pepper
1 carrot (shredded)

Sprinkle with 1 T. salt. Let stand 3 hours. Press and drain. Boil and pour over vegetables and let cool:

1 1/2 c. sugar
1 1/2 c. vinegar
1 T. celery seed

Keeps in refrigerator long time. Good!

KARLA'S BROCCOLI Karla Nelson

2 pkg. broccoli (cooked, drained, chopped)
1/2 c. celery (cooked, chopped) (cook with broccoli)
1 can cream of mushroom soup
3/4 c. sour cream
1/4 c. Cheddar cheese (shredded)
1 (2 oz.) jar pimiento cheese
1 tsp. salt
1/2 tsp. pepper

Bake in 350° oven for 1/2 hour.

BROCCOLI AND LIMA BEAN CASSEROLE Marilyn Rollins

1/2 box (small) Rice Chex
1/4 lb. butter (can use 1/2 butter and 1/2 margarine)
1 (1 1/2 lb.) box broccoli (Bird's Eye)(chopped or pieces)
1 box baby green limas
1 can cream of celery soup
1 can cream of mushroom soup

Add seasoning and partially cooked vegetables in a small amount of water. Add soups to vegetables. Melt butter, add Rice Chex and brown. Add half of Rice Chex mixture to vegetable mixture. Sprinkle remaining cnex mixture on top after putting in casserole baking dish. Bake 30 minutes at 350°. Delicious!!

ZUCCHINI PARMESAN

JoAnn Bianchi

8 to 10 small (2 1/2 lb.) zucchini squash
3 T. oil
3 small onions (coarsely chopped)
1/4 lb. mushrooms
2/3 c. Parmesan cheese (3 oz.) (grated)
2 (6 oz.) cans tomato paste
1 tsp. salt
1/2tsp. monosodium glutamate
1 clove garlic or 1/2 tsp. garlic salt
1/8 tsp. pepper

Wash, trim off ends and cut zucchini crosswise into 1/8 inch slices. Heat oil in saucepan and add zucchini, onions and mushrooms. Cover and cook mixture over low heat 10 to 15 minutes or until tender, occasionally turning mixture with spoon. Remove zucchini from heat. Mix in about one half of grated cheese with fork. Pour in a mixture of tomato paste, salt, monosodium glutamate, garlic and pepper. Blend lightly, turn mixture into 2 qt. casserole. Sprinkle with remaining cheese. Bake at 350° for 20 to 30 minutes. Serves 8.

BREADED CAULIFLOWER

Kay Papian

1 medium sized head cauliflower
2 eggs (well beaten)
1/2 c. flour
Salt and pepper
1/4 c. milk
1/4 c. heavy cream
2 T. butter (melted)
Olive oil (for frying)
Parmesan cheese (grated)

Wash and trim the cauliflower. Break into flowerets. Place eggs, flour, salt and pepper to taste in bowl. Combine milk, cream and butter. Add to flour mixture to make a batter. Dip flowerets into batter. Fry the breaded flowerets, a few at a time, in the hot oil. Serve hot with a sprinkle of grated Parmesan cheese.

HAPPY HOMER'S ONION RINGS

Homer Swesey

3-4 onions
1 c. milk
2 eggs
1 c. flour
1/2 tsp. salt
Dash of pepper
1 tsp. baking powder
1 T. shortening (melted)

Heat deep fat. Put ingredients into blender. Cover and process and whip until smooth. Dip onions in batter.

JOLLY JER'S ONION RINGS

Jerry Davisson

Slice 3-4 large onions into 1/8 width slices (under hooded exhaust fan keep tears at a minimum). Separate and soak rings in whole milk for 30 to 45 minutes. Beat 2 eggs in separate bowl. Separate rings into 4 to 5 batches. Dip rings into eggs and flour in paper sack. Deep fry until golden brown. Process all 4-5 batches in this manner. When rings are browned to your desired shade, let drain on paper towels and lightly salt. Serve with steaks, hamburgers, beer (preferably hot).

CHEESE SALAD

Sharon Papian

1/2 lb. mild cheese (chopped) (approximately 2 c.)
2 c. celery (chopped)
1 small bottle stuffed olives (chopped)
2 eggs (hard boiled, chopped)

Combine above ingredients with mayonnaise.

MAYONNAISE:

1/2 c. sugar
1 T. flour (may use more)
2 eggs (well beaten)
1 T. French mustard
1/2 c. sour cream
1/2 c. vinegar (2 T. of this is water if vinegar is strong)
Butter or margarine (size of walnut)

Combine ingredients and cook, stirring constantly until thickened, 10 to 20 minutes.

HARVARD BEETS

Sheilla Williamson

20 beets (cooked, cut in small balls or 1/2 inch cubes)
1/3 c. sugar
2 T. corn starch
1/3 c. vinegar
2 T. butter
1/3 tsp. salt

Mix sugar, salt and corn starch, add vinegar and boil 5 minutes. Pour over hot beets. Let stand, covered, over low fire 20 minutes. Add butter just before serving.

HARVARD BEETS

Mary Kerpon

2 T. butter or oleo
1 T. corn starch
1 T. sugar
1/4 tsp. salt
1/2 c. vinegar
2 c. beets (cooked, cubed or sliced)

Melt butter, add corn starch, sugar and salt. Blend. Add vinegar, cook until thick add beets. Heat thoroughly. Serves 4 - 6.

ROSY PICKLED BEETS

Karen Roeder

1 c. juice (from pickled beets)
1 c. vinegar
4 c. water
1 clove garlic
1 med. bay leaf
2 tsp. mixed pickling spice
1/2 tsp. salt
12 eggs (hard cooked)
1 small onion (sliced and separated into rings)

Place beet juice, vinegar and water in large bowl, add garlic and bay leaf, pickling spice and salt. Mix well. Add eggs and onion rings. Cover and refrigerate for several days. Makes 1 dozen pickled eggs. Serve whole or slice and use with pickled beets and greens for a festive salad.

SPAGHETTI SALAD

Sondra Smith

Cook 1 pkg. spaghetti, chop 1 onion, chop 1 green pepper. Mix together.

DRESSING:
1/2 c. Miracle Whip
1 tsp. mustard
1/2 c. Italian dressing

Pour over top ingredients and mix well. Slice tomatoes and place on top, if you wish.

MASTACCIALLI

Marcia Hurley

1 lb. mastaccialli (cooked, drained)
1 c. onion (chopped)
3/4 c. pickle relish
1/4 c. pimiento
1 pt. Miracle Whip
1 tsp. garlic salt
1/2 tsp. celery salt
1/4 to 1/2 tsp. oregano
1 1/2 tsp. Ác'cent

Mix all ingredients in large bowl and chill. Makes about 3 qt. salad. Good substitute for potato salad.

BEAN SALAD

Pauline Coleman

1 can each of lima, green, wax and kidney beans (drained well). Save 1 c. liquid.
1 large green bell pepper
1 large onion
1 1/2 c. sugar
3 T. salad oil
1 1/2 c. white vinegar
Salt and pepper (to taste) and garlic salt (if desired)

Mix liquid and sugar and salt. Bring to boil and simmer for 5 minutes. Pour cooled liquid over beans, onion and pepper. Let stand overnight before using.

3 BEAN SALAD

Karen Nelson

2 cans cut green beans (15 1/2 oz. size)
1 can cut waxed beans
1 can dark red kidney beans
1 onion (thinly sliced)
1 green pepper (sliced thin)
1/2 c. salad oil
1 c. vinegar
3/4 c. sugar
1/2 tsp. salt
1 tsp. mustard seed
1 tsp. celery seed

Mix together and refrigerate overnight.

THREE BEAN SALAD

Valeria Gay

1 can wax beans (well drained)
1 can green beans (well drained)
1 can kidney beans (washed and drained)
1/2 c. sweet onion (diced)
3/4 c. sugar
1 tsp. salt
1/2 c. salad oil
1/2 c. vinegar

Place beans in large bowl. Combine remaining ingredients. Pour over beans, mix well. Refrigerate 12 to 24 hours before serving.

BOSTON BAKED BEANS

Karen Roeder

4 (1 lb.) cans pork and beans
5 slices bacon
1 c. onions (coarsely chopped)
1/2 c. light molasses
1/2 c. catsup
1 tsp. dry mustard

Preheat oven to 400°. Turn beans into 3 qt. casserole or bean pot. In skillet, saute' onion and bacon about 5 minutes or when onion is golden. Remove from heat. Add molasses, catsup and mustard, mix well. Gently stir into beans. Bake, uncovered, 45 min. or until beans are hot and bubbly. Makes 8 - 10 servings.

GREEN BEAN CASSEROLE

Darlene Buckley

1 can French green beans
1 can cream of mushroom soup
Salt
Butter
1 can French fried onions

Partially drain beans. Add soup, salt and butter. Mix 3/4 can of onions into this mixture and bake until bubbly. Add remaining onions on top. Place back in oven only until onions on top are warmed.

MOLDED CUCUMBER SALAD

Karla Nelson

1 pkg. lime or lemon gelatin
1 tsp. salt
1 c. boiling water
2 T. vinegar
1 tsp. onion (grated)
Dash of pepper
1 c. sour cream
1/2 c. mayonnaise
2 c. cucumber (minced, drained)

Dissolve gelatin and salt in boiling water. Add vinegar, onion and pepper. Chill until very thick. Blend in sour cream and mayonnaise. Then fold in cucumbers. Spoon into individual molds. Chill until firm. Unmold on salad greens. Serves about 6.

SLICED CUCUMBERS

Marlene Clerkin

3 cucumbers (sliced)
1/4 c. vinegar
1 T. lemon juice
1 tsp. celery seed
2 T. sugar
3/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. Ac'cent
1 small onion (chopped)

Slice cucumbers and pour over vinegar mixture. Cover and refrigerate 6 hours before using.

CUCUMBER SALAD

Donneley Morrison

2 pkg. lime Jello
2 c. boiling water
Let cool and then add:
1 whole cucumber (unpeeled) (grated)
1 T. onion (minced)
1 c. cold water
2/3 c. slivered almonds
1 c. salad dressing
1 small carton cottage cheese

CUCUMBER-COTTAGE CHEESE SALAD

Marilyn Kelleher

2 lb. cottage cheese
2 or 3 (4 inch long) cucumbers
1/4 to 1/2 c. salad dressing (according to taste)

Mix the above together with salt and pepper. Refrigerate.

One day in school a second grader volunteered the information that his father said the meal prayers, but his mother prayed all day, saying the same prayer over and over --"Whew! God give me strength."

WHITE CUCUMBER SALAD

Fran Swesey

For each cucumber:
1 T. onion (grated)
1/2 c. mayonnaise
Salt
Onions (sliced)(optional)

Slice cukes very thin. Arrange layer of cucumbers in shallow bowl. Sprinkle with salt and onions. Spread with mayonnaise. Combine until all is used, ending with mayonnaise on top. Cover and place in icebox 12 to 24 hours.

BROWN RICE AND MUSHROOMS

Pauline Coleman

1 stick oleo
1 c. raw rice
2 cans beef consomme' (undiluted)
1 onion (chopped fine)
1 large (6 oz.) can mushrooms (chopped)

Melt oleo. Add onions and 1 c. raw rice. Keep flame high until brown. Add mushrooms and soup. Put in casserole. Cover and bake 1 1/2 hours in 350° oven.

VEGETABLE VARIATIONS

Pauline Coleman

Canned or frozen peas with mushroom soup and canned water chestnuts.

French style green beans with mushroom soup. Top with French fried onions. Bake 25 to 30 minutes at 350°.

Asparagus with cheese sauce.

Sweet potatoes. Boil together for 5 minutes 1 c. brown sugar, 1/4 c. margarine, 1/4 c. water and 1/2 tsp. salt. Pour over canned or previously cooked sweet potatoes. Bake for 45 minutes at 350°.

When cooking corn on the cob - clean some of the corn husks and lay on the bottom of the pan. Lay corn on the husks, add about 2 inches water and steam with tight cover for about 35 minutes. No salt, corn will be more tender and tasty.

CARROT SALAD

Virginia Kosman

1 pkg. orange gelatin
1 c. boiling water
12 marshmallows (cut)
1 small pkg. cream cheese
1 c. crushed pineapple (drained)
1/2 c. cream (whipped) or 1 envelope of whipped topping
1/2 c. mayonnaise
1 c. carrots (shredded)
1/2 c. slivered almonds or black walnuts

Continued Next Page.

CARROT SALAD (Continued).

Combine gelatin, water, marshmallows and cheese and stir until marshmallows and cheese are dissolved. Set aside to cool and thicken only slightly. Fold in remaining ingredients and refrigerate.

JELLO COTTAGE CHEESE SALAD

Kay Feeney

2 pkg. orange Jello
1 regular size carton cottage cheese (small curd)
1 pkg. Dream Whip
1 can crushed pineapple (13 oz. size)
1 1/3 c. boiling water
1/2 c. sugar

Mix Jello, sugar, boiling water. Cool in bowl till almost set. Add pineapple, do not drain. Chill till almost set. Whip the dream Whip with 1/2 c. milk as directed on the carton. Fold in the cottage cheese that has been drained well. Fold into the Jello and pineapple mixture. Chill in a bowl overnight. Serve on lettuce leaves.

BANANA SALAD AND DRESSING

Darlene Buckley

Bananas (as many as wanted to stir into dressing)
Ground peanuts (skinless)

DRESSING:
5 T. sugar
2 T. vinegar
3 T. water
1 egg (beaten)

Cook above ingredients until thick. Cool. Add sliced bananas and ground peanuts. Delicious.

JELLO SALAD

Marge Senn

2 pkg. lemon Jello
3 1/2 c. hot water
4 bananas (halved, sliced)
16 marshmallows (cut up)
1 small can crushed pineapple (drained, save juice)
1 egg
1/2 c. sugar
2 T. corn starch
1/2 pt. whipping cream (whipped)
Cheddar cheese (grated)

FIRST LAYER: Dissolve Jello in hot water, add marshmallows and stir until melted. Let stand until mixture thickens. Add bananas and pineapple and let congeal.

SECOND LAYER: Add enough water to pineapple juice to make 1 c. Then add egg, sugar, corn starch and cook until thick. Let cool. Beat whipping cream and fold into mix. Pour on top of Jello mix, then grate Cheddar cheese on top. Let set overnight. 13x9x2 inch dish.

APRICOT-PINEAPPLE SALAD

Mary Czizek

2 pkg. orange Jello
1/2 c. apricot juice
1/2 c. pineapple juice
2 c. hot water
10 marshmallows (quartered)
(I use 1 c. miniature)
1 (No. 2 1/2) can pineapple tidbits
1 (No. 2 1/2) can apricots

Dissolve Jello with hot water and add marshmallows. Cover with lid until marshmallows dissolve, then add fruit juice. Add 1 (No. 2 1/2 can) pineapple tidbits (drained), 1 (No. 2 1/2) can apricots (drained and mashed). Will fill large pyrex casserole. When congealed cover with the following.

TOPPING:

1/2 c. apricot juice
1/2 c. pineapple juice
2 T. flour
2 T. butter
Pinch of salt

Cook until thick. Cool and add to 1/2 c. cream, which has been whipped. Grate American cheese over top.

5 CUP SALAD

Phyllis DeVore

1 c. small pieces of orange
1 c. small marshmallows
1 c. coconut
1 c. pineapple tidbits
1 c. whipping cream

Combine the first 4 items, whip the cream. Pour this into the mixture. Chill several hours before serving.

24 HOUR SALAD

Judy Green

2 eggs (beaten)
4 T. vinegar
4 T. sugar
2 T. butter
2 c. miniature marshmallows
13 1/2 oz. can crushed pineapple
17 oz. can fruit cocktail
1 pkg. Dream Whip

Cook eggs, vinegar and sugar until thick, stirring constantly. Add butter. When cooled, add last 4 ingredients. Mix thoroughly. Let stand covered in refrigerator for 24 hours.

A neighbor asked a small boy if his family said prayers before meals. "No," he replied, "We don't have to. Mother is a good cook."

PARTY SALAD

Bonnie Evans

1 (3 oz.) pkg. lime Jello
1 c. boiling water
1 small can crushed pineapple
1/2 c. cottage cheese
1 c. whipped cream or DreamWhip
1/4 c. maraschino cherries (chopped)
1/4 c. nuts (chopped)

Dissolve Jello in boiling water. Drain pineapple, measuring 1/2 c. syrup. Add to Jello. Chill until very thick. Fold in pineapple, cheese, whipped cream, cherries and nuts. Pour in 9x5x3 inch pan. Chill until firm.

CHERRY JELLO SALAD

Faith Shaw

1 pkg. black cherry Jello
1 pkg. cherry Jello
1 can cherry pie filling
3 c. water
1 can pineapple chunks

Dissolve Jello in 3 c. boiling water. When cool, add pie filling and pineapple. Refrigerate until set then spread on topping.

TOPPING:

Melt 1/2 pkg. marshmallows, add 1 or 2 T. milk and 1 large pkg. cream cheese (softened). Beat well and add 1 envelope prepared Dream Whip.

APRICOT SALAD

Faith Shaw

1 box orange Jello
1 box lemon Jello
2 c. hot water
1 (No. 2) can pineapple
1 (No. 2) can apricots (snipped)
3/4 c. miniature marshmallows

Dissolve gelatin in hot water. Drain canned fruits. Reserve 1 c. juice for topping and stir remainder into gelatin. Cool and add fruit and marshmallow. Pour into pan and chill until set.

TOPPING:

1/2 c. sugar
1 T. flour
1 egg
1 c. fruit juice
1 envelope Dream Whip

Combine sugar and flour, stir in egg and juice and cook until thick. Prepare Dream Whip and add to cooled mixture. Spread topping over gelatin. Grate a little Cheddar cheese on the top for color.

We get our parents so late in life that it is impossible to do anything with them.

CRANBERRY FLUFF

Anne Capps

2 c. raw cranberries (ground)
3 c. tiny marshmallows
3/4 c. sugar
2 c. tart apples (diced)
1/2 c. seedless green grapes
1/2 c. walnuts (broken)
1/4 tsp. salt
1 c. heavy cream (whipped)

Combine cranberries, marshmallows and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in whipped cream. Chill. Turn into lettuce cup. Makes 10 to 12 servings. I use a small can of grapes it is easier and quicker.

APRICOT VELVET SALAD

Mrs. Ralph Mullen

1 pkg. orange Jello
1 pkg. lemon Jello
1 (No. 2 1/2) can apricot halves
1 small can crushed pineapple
1/2 c. almonds (chopped)

Drain the fruit well. To juice, add enough water to make 1 qt. Bring to a boil. Dissolve gelatins in it. Cool until partially set. Sieve the apricots. Mix with the drained crushed pineapple and chopped almonds. Add to gelatin and chill.

This is pretty made in a ring mold. When you unmold it fill center with cottage cheese.

MANDARIN SALAD

Donna Runge

1 c. pineapple chunks (drained)
1 c. mandarin oranges (drained)
1 c. coconut (shredded)
1 c. miniature marshmallows
1 c. sour cream

Mix ingredients and chill. Serves 4.

WINE SALAD

Judy Wingert

1 can Bing cherries (pitted) (cut in half)
1 c. hot water
1 1/2 c. Mogan David wine (chilled)
Richeleu, Concord or Kosher
1/2 c. nuts (chopped fine)
2 pkg. black cherry Jello
1 c. cherry juice
1/3 c. celery (cut fine)

Dissolve Jello in hot water, add cherry juice and wine. When Jello begins to thicken, add celery, nuts and cherries.

TOPPING:
1/2 pt. sour cream
1/2 pt. whipping cream
Miniature marshamllows

Mix marshmallows and sour cream. Let stand overnight. Whip cream and fold in before ready to serve.

ICE CREAM JELLO SALAD

Helen Brewer

1 pkg. orange pineapple Jello
1 c. hot water
1 pt. vanilla ice cream
1 sm. can (1 c.) crushed pineapple
1 c. Cheddar cheese (grated)
1/2 c. nutmeats

Mix ingredients and chill.

JELLO DESSERT

Sandra Schmitz

1 pkg. lime Jello
1 pkg. orange Jello
1 pkg. cherry Jello
1 pkg. lemon Jello
1/4 c. sugar
1 c. pineapple juice
1/2 c. cold water
1 c. whipped cream

Mix 1 c. hot water and 1/2 c. cold water with the lime, orange, cherry Jello. Mix these in separate dishes as you want to put them in ice cube trays to set. Mix the lemon Jello with the sugar, pineapple juice and heat until Jello is dissolved. Then add 1/2 c. cold water. Put in refrigerator until it just starts to set. Remove and beat up the whipping cream. Fold this and the lemon Jello together in large bowl. Cut the three trays of Jello into small squares and add these to the mixture. Pour all of this into an oblong cake pan and let set in refrigerator until firm.

LIME JELLO SALAD

Marge Senn

1 pkg. lime Jello
1 c. boiling water

Mix and let cool until set.

1/2 lb. marshmallows (cut up)
2 small pkg. cream cheese
1 c. crushed pineapple (drained)
1 c. whipping cream (whipped)
1/4 c. salad dressing (mayonnaise)

Put in top of double boiler. Stir until melted. Let cool. Add these ingredients to cheese. Mix and pour on top of set lime Jello. Let chill until solid. Then dissolve 1 pkg. cherry or strawberry Jello with 1 c. boiling water. When syrupy pour over lime and cheese mix. Let chill. 13x9x2 inch dish.

The ladder of life is full of splinters but they always seem to hurt the hardest when you're sliding down.

FRUIT SALAD — Nicki Brewer

1 can mandarin ornages
1 can pineapple chunks
1 can spiced grapes
2 bananas
Miniature marshmallows

Stir while cooking until thick.

Combine in small saucepan:
1 c. fruit juices (combined)
1 egg
2 T. corn starch
1/2 c. sugar

ORANGE JELLO SALAD — Sondra Smith

1 pkg. orange Jello
1 1/4 c. hot water
1 c. crushed pineapple
3/4 c. miniature marshmallows
1/2 pt. whipping cream
1 (3 oz.) pkg. cream cheese

Pour hot water over Jello and stir until dissolved. Chill until slightly thick. Pour crushed pineapple over marshmallows. Add cream cheese to this mixture. Whip cream and fold all ingredients together and chill. Sprinkle with cheese.

YUMMY JELLO SALAD — Judy Ohnemus

1 pkg. Jello (any flavor)
1 c. miniature marshmallows
1 sm. can crushed pineapple
1/2 pt. whipping cream (whipped)
1/2 c. nutmeats (if desired)

Make Jello with 1 c. hot water. Put in marshmallows. Let cool at room temperature for 10 to 15 minutes. Add pineapple, nut meats and 1/4 to 1/2 c. cold water. Set in refrigerator to cool. Before it begins to set, whip cream to stiff peak consistency. Fold into Jello mixture. Keep stirring occasionally to keep Jello from settling to the bottom.

CHERRY JELLO DESSERT — Sondra Smith

1 can sour cherries plus juice
1 c. sugar

Put in saucepan and bring to a good boil. Add: 2 sm. pkg. cherry Jello. Stir good and set aside to cool. Add 1 sm. tall can crushed pineapple juice and all. Add 1 c. Coke or Pepsi. Stir good. Put in 9 inch square pan and let set.

TOPPING:
1 (3 oz.) pkg. cream cheese
1/4 c. powdered sugar

Mix together, then fold in 1 pkg. Dream Whip mixed according to directions on box. Spread over Jello and sprinkle with nuts.

CHICKEN CRANBERRY SALAD

Mrs. Robert D. Ray
Governor of Iowa's Wife

LAYER 1:

Soften 1 envelope unflavored gelatin in 1/4 c. cold water. Dissolve over hot water. Add 1 lb. can whole cranberry sauce and 1 (9 oz.) can crushed pineapple, 1/2 c. broken walnuts and 1 T. lemon juice. Pour into 2 qt. cake pan.

LAYER 2:

Meanwhile soften 1 envelope unflavored gelatin in 1/4 c. cold water. Dissolve over hot water. Blend in 1 c. mayonnaise or salad dressing, 1/2 c. water, 3 T. lemon juice and 3/4 tsp. salt. Add 2 c. diced celery, 2 c. chicken and 2 T. chopped parsley. Pour over first layer. Chill until firm. Cut in squares. Invert each on salad greens. Top with mayonnaise. Serves 8.

PINEAPPLE SALAD

Mrs. Morris (Nellie) McCleary

2 pkg. lemon gelatin
4 c. hot water
2 c. crushed pineapple (drained)
2 1/2 c. miniature marshmallows
3 bananas (sliced)

Chill Jello to partially set, add pineapple, bananas and marshmallows. When set make topping.

TOPPING:

1 egg (beaten)
1/2 c. sugar
2 T. flour
1 c. pineapple juice

Cook until thick. Cool. Add 1 c. cream (whipped), 3 tsp. sugar, 1/4 tsp. vanilla and 1 glass pimiento cheese. Mix with other topping mix. Spread on top of salad and chill.

JELLO SALAD

Amanda Wren

1 pkg. lemon Jello (prepared according to pkg. directions)
1 can crushed pineapple (tall skinny can)(drained)
2 bananas (cut)
8 marshmallows (cut)

Refrigerate.

Take juice from drained pineapple and add water to make 1 c. liquid. Add:

1/2 c. sugar
2 T. flour
1 egg
2 T. butter

Cook above mixture until it coats a spoon. Fold in 1 c. whipped cream. Spread over Jello salad with grated cheese on top. Refrigerate.

APRICOT SALAD — Rose DePhillips

2 pkg. orange gelatin
2 c. boiling water
1 (No. 2 1/2) can apricots (drained and snipped)
1 (No. 2 1/2) can crushed pineapple (drained)
1 c. juice (from canned fruit)
1/2 pkg. miniature marshmallows

Dissolve gelatin in hot water, add fruit juice and set aside to cool. When it is the consistency of unbeaten egg white, stir in fruit and marshmallows. Pour into 9 1/2 x 13 inch cake pan and refrigerate until firm, then top with following mixture.

CREAMY LAYER:

1/2 c. sugar
3 T. flour
1 c. juice (from canned fruit)
1 egg (beaten)
2 T. butter
1 c. heavy cream or Dream Whip
1/2 c. Cheddar cheese (grated)

Combine sugar and flour, then stir in juice and cook over low heat, stirring all the while until mixture is clear and thick. Add small amount of this mixture to egg, stirring constantly. Then return to pan and cook a minute longer. Stir in butter and set aside to cool. When completely cold, fold in whipped cream and spread atop firm fruit layer. Sprinkle with grated cheese and chill until serving time. Serves 15.

SALAD DRESSINGS

CELERY DRESSING — Marcia Hurley

1/2 c. sugar
1 tsp. dry mustard
1 tsp. salt
1 tsp. celery seed
1/4 onion (grated)
1/3 c. vinegar
1 c. salad oil

Beat with your mixer in blender. Store in the refrigerator.

DRESSING FOR CABBAGE — Bonnie Evans

1/4 c. sugar
1/4 c. vinegar
1 egg (beaten)
4 T. mayonnaise or salad dressing
Dash of salt and pepper

ROQUEFORT SALAD DRESSING

Karla Nelson

4 oz. sour cream
2 c. mayonnaise
2 buttons garlic
1 (3 oz.) Roquefort cheese
2 T. milk
1 T. parsley flakes

Crumble cheese over mayonnaise. Beat with egg beater. Add sour cream, milk, parsley flakes. Mix well. Add garlic on toothpicks. Put into dressing for 24 hours before using. Keep in refrigerator. Remove garlic before using.

COOKED SALAD DRESSING

Nicki Brewer

1 c. sugar
1/2 c. flour
1 tsp. dry mustard

Stir.

Add:

1 c. vinegar
1 c. water

Cook until thick like pudding. Gradually add 1 beaten egg. Makes 1 pint-plus.

FRENCH DRESSING

Anna Pudans

1 can tomato soup
1/2 c. vinegar
1 c. Mazola oil
2/3 c. sugar
1 tsp. celery seed
Garlic (to taste)
1 c. ketchup (optional)

Mix above ingredients with an electric mixer.

FRENCH DRESSING

Elsa Young

1 c. sugar
1 1/4 c. vinegar
1 c. Mazola oil
1/2 c. catsup
1 can tomato soup
1 clove garlic
Salt and pepper (to taste)

Heat this in pan and while cooling beat with mixer. Store in refrigerator.

FRENCH DRESSING

Doris Balvin

1 c. tomato soup
1 c. vinegar
1 c. sugar
1 c. Wesson oil
Onion (minced) (optional)
1 tsp. salt
1 tsp. paprika
Drop in garlic bulb

Mix all together, cool. Store in refrigerator.

POTATO SALAD DRESSING — Doris Balvin

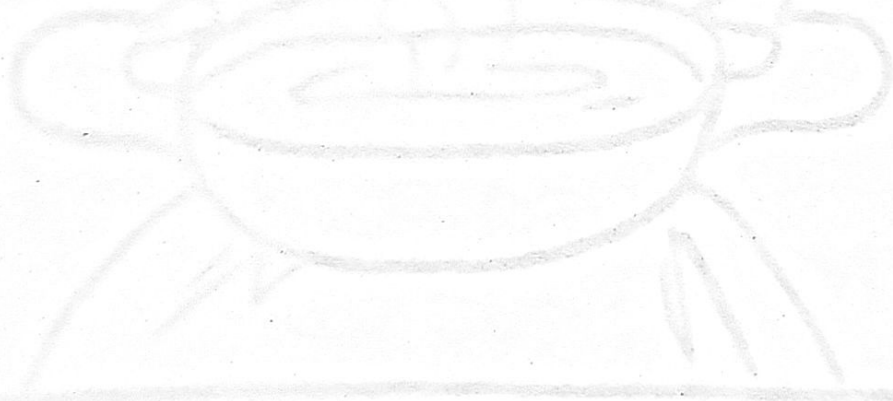
2/3 c. sugar
1 tsp. salt
1 tsp. mustard
3 level T. flour
1 c. vinegar
1 c. milk
2 eggs (well beaten)

Add dry ingredients to well beaten eggs, then vinegar and milk and cook slowly till thick. Cool. (I use wire whip and makes it stay smooth.)

MACARONI SALAD DRESSING — Mrs. Hugo Schmitz

2 eggs (beaten)
1/2 c. sugar
1 c. pineapple juice
1/4 c. vinegar
1 tsp. salt
1 T. corn starch

Mix together and cook until mixture is thick. Store in jar in refrigerator until ready to use. When ready to use thin down with whipped cream.



Casseroles

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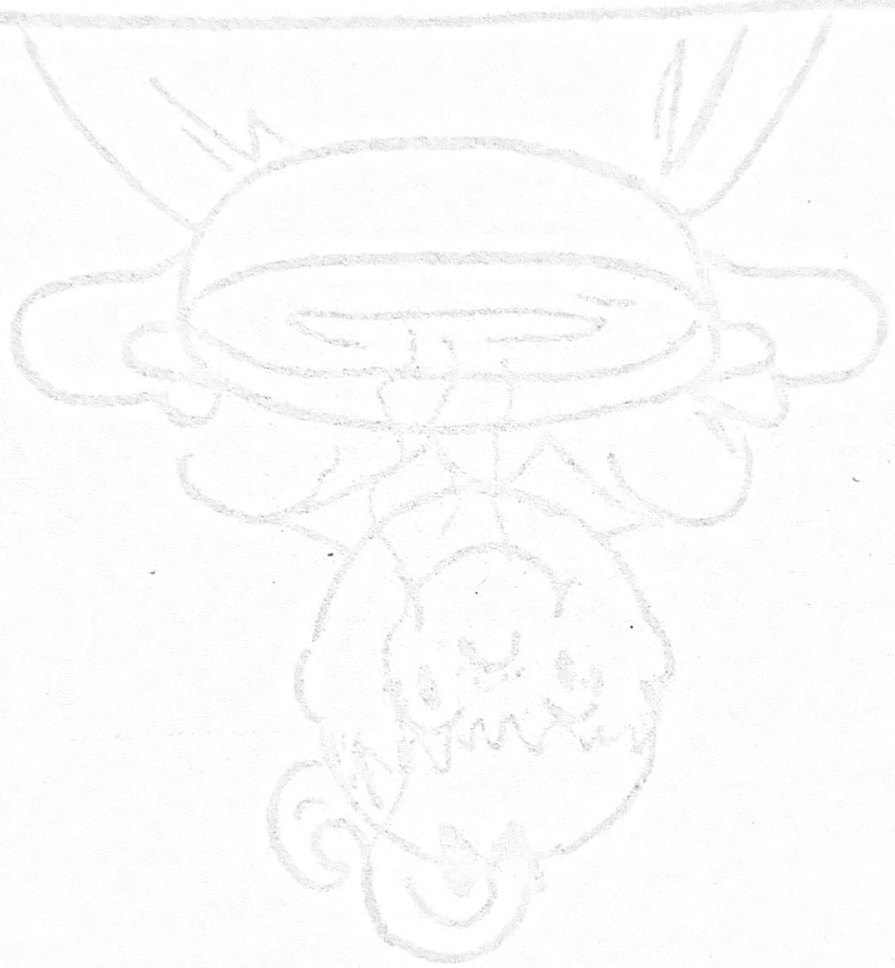
ADDITIONAL RECIPES

Casseroles



CASSEROLES

CHINESE GROUND BEEF CASSEROLE

Mrs. Don Dietzenbach

1 lb. ground beef
1 T. soy sauce
1/2 can bean sprouts
1 can mushroom soup
Chow mein noodles

Brown ground beef. Season with soy sauce plus salt and pepper to taste. Mix with other ingredients and put in casserole dish with chow mein noodles in layers. You can put whole mushroom pieces in and also onion rings on top. Bake in a 350° oven for 20 minutes, uncovered.

HAMBURGER AND RICE CASSEROLE

Karen Nelson

1 lb. hamburger
3/4 c. rice
1 1/2 c. celery (diced)
2 small onions
Small bottle of soy sauce
1 can mushroom soup
2 cans water

Brown hamburger. Do not salt or season, add onion, celery, soup, water and soy sauce. Put uncooked rice in bottom of 9x12 inch pan. Pour the other mixture over rice. Bake 1 1/2 hours at 350°.

COTTAGE CHEESE AND GROUND BEEF CASSEROLE

Mary Shank

8 oz. pkg. noodles
1 1/2 lb. ground beef
1 tsp. butter
1 c. Cheddar cheese
1/4 tsp. garlic salt
1 sm. can tomato sauce
1 c. small curd cottage cheese
1 c. sour cream
1 c. green onions (chopped)

Cook noodles. Brown beef in butter add seasonings and salt. Simmer 5 minutes. Combine cheese, sour cream, noodles and onion. Mix together. Put in casserole and top with cottage cheese. Bake at 300° for 30 minutes. Serves 6.

HAMBURGER PIE

Faith Shaw

1 lb. hamburger
1 onion
1 can tomato soup
1 can green beans
Potatoes (mashed)

Brown hamburger and diced onion. Add soup and green beans. Pour into greased 2 qt. casserole. Top with mashed potatoes. Bake at 350° until bubbly, about 20 - 25 minutes.

MACARONI MEAT LOAF CASSEROLE

Sally Duer

1 lb. ground beef
2 T. butter
1 can condensed vegetable soup
1/2 c. water
1/2 tsp. garlic salt
1/8 tsp. pepper
1 tsp. salt
1 tsp. Worcestershire sauce
1/2 tsp. dry mustard
4 oz. elbow macaroni (cooked)
Tomato slice
1/4 c. cheese (grated)

Brown ground beef in butter, add soup and water. Bring to a boil and add garlic salt, pepper, salt, Worcestershire sauce, dry mustard and macaroni. Mix well. Pour into 2 qt. greased baking dish. Bake at 350° for 20 minutes. Top with tomato slices and cheese. Return to oven for 5 minutes.

BEEF CASSEROLE

Faith Shaw

2 lb. hamburger
2 pkg. noodles (cooked)
2 cans tomato soup
1/2 lb. cheese (grated)
1 onion
1 green pepper
1 can whole kernel corn

Cook hamburger, onion and pepper until brown. Add soup and corn. Mix with noodles. Bake in large greased casserole. Top with cheese. Bake at 350° for 30 minutes.

HAMBURGER CASSEROLE

Pat Valentine - Sally Duer - Norma Schmitz

1 1/2 lb. ground beef
1/4 lb. Cheddar cheese (grated) or as much as you prefer
1 can cream of chicken soup or tomato or cream of mushroom soup
1 pkg. frozen Tater Tots

Layer hamburger on bottom of baking dish and spread soup and cheese over this. Top with Tater Tots. Bake at 350° for 1 hour.

CHILI-GHETTI

Mary Jo Ohnemus

1 1/2 lb. ground beef
1 large onion
2 tsp. chili powder
Spaghetti
1 T. Worcestershire sauce
Pepper
3 tsp. salt
1 can chili beans
2 c. tomato juice

Brown beef and onion. Add seasonings. In a 1 1/2 qt. casserole make a layer of meat, a layer of beans and a layer of uncooked spaghetti. Repeat layers ending with a meat layer. Over this pour the tomato juice. Bake for 1 1/2 hours in a 350° oven. Do not cover.

SPAGHETTI CASSEROLE

Janice Wickham

1 lb. ground beef
1 tsp. salt
1 med. onion (chopped fine)
1 T. vegetable oil
1/2 tsp. oregano
1 c. tomato catsup
1 c. tomato puree
1/2 c. water
1 c. elbow spaghetti (uncooked)

Combine beef, salt, onion, oil and oregano. Cook over high heat until beef has lost red color. Immediately pour tomato catsup, tomato puree, water and spaghetti over meat. Mix well. Turn heat to simmer, cover and cook 35 minutes. Serves 6.

EASY NOODLE CASSEROLE

Mary Holman

1 lb. ground beef
1 sm. onion
1/2 c. celery (chopped)
1/2 c. green pepper (chopped)
1/2 c. carrots (shredded)
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. milk
1 (14 oz.) pkg. thin egg noodles

Pat meat into a 9x13 inch pan. Stir together soups and milk. Add to the meat in the pan. Add all remaining ingredients including uncooked noodles. Mix well into the meat. Bake, uncovered, at 350° for 45 minutes. Stir once or twice during baking to keep noodles moist. Serves 6.

HAMBURGER STROGANOFF

Marilyn Kelleher

Cook 6 oz. of noodles in salt water. Drain in colander. Don't blanch noodles. While the noodles are draining brown in a frying pan 1 lb. hamburger and 1/2 c. chopped onions. After the above is browning mix 1/4 c. flour in the hamburger to thicken. Add:

1/4 c. catsup
2 T. Worcestershire sauce
1/2 c. mushrooms (if desired)
1 tsp. salt
Dash of pepper

Mix the above in the frying pan. Add 1 1/3 c. buttermilk and mix well. Mix the above with the noodles. Bake in a greased casserole dish, 350° for 30 minutes. Last 10 minutes in oven put onion rings on top of casserole.

All marriages are happy. It's the living together afterward that causes all the trouble.

MOCK-CHOW MEIN — Bonnie Evans

2 lb. hamburger
4 med. onions (diced)
2 T. fat
2 c. raw rice
3 1/2 c. celery (diced)
1/2 c. green pepper (diced)
3 cans cream of mushroom soup*
5 c. water
2 small bottles soy sauce

*Tomato soup can be substituted for a Spanish dish.

Brown meat with onions in fat. Remove meat to large baking dish. Add rice to drippings and brown lightly. Combine all ingredients. Bake 1 hour at 350° with cover. Uncover and bake until liquid is absorbed.

HAMBURGER CHOW MEIN — Amanda Wren

2 lb. ground beef
1 onion (chopped)
Salt and pepper

Brown.

Add:

1 can tomatoes
1 can cream of mushroom soup
1 can cream of celery soup
1 can water
2 c. celery (chopped)
1 large can chow mein noodles (have some for topping)

Bake at 325° for 1 hour in a greased baking dish. Generously serves 8 - 10.

BAKED CHICKEN SALAD — Helen Kendall

1 small chicken (cooked, shredded in small pieces)
1 c. celery (chopped)
2 T. onion (chopped)
3/4 c. mayonnaise
2 T. lemon juice
2 eggs (hard boiled)
1/2 tsp. salt
1/4 tsp. pepper

Mix all the ingredients and pour half the mixture into a buttered baking dish. Then add a layer of mashed potato chips. Add remaining mixture and top with crushed chips. Bake 30 minutes at 350°.

Sometimes nature makes a mistake; she puts all the bones in the head and none in the back.

CHICKEN DELIGHT

Bernice Johnson

1 small pkg. or 1 1/3 Minute Rice
1 can cream of mushroom soup
1 can cream of celery soup
1/2 c. milk
1 (3 to 4 lb.) chicken (cooked, boned)
1 pkg. dry onion soup mix
1/2 c. chicken broth

Grease well 9x13 inch oblong pan. Heat soups with milk. Stir in rice. Pour into greased pan. Lay boned chicken on top. Sprinkle dry onion soup on top. Pour 1/2 c. broth over this. Cover with foil. Bake 45 minutes in slow oven.

Instead of cooked boned chicken you may use uncooked cut up chicken. Lay chicken pieces on top of rice and soup mixture. Add onion soup. Cover with foil. Bake for 2 - 2 1/2 hours at 325°.

CASHEW CHICKEN CASSEROLE

Cleo Engel

3/4 c. chicken (cooked)
1 can mushroom soup
1/2 c. celery (diced)
3 oz. can chow mein noodles
1/2 c. milk
4 oz. can mushrooms
5 oz. cashew (whole or chopped)

Mix all together, except nuts. Sprinkle cashews on top. Bake in a 1 1/2 qt. casserole at 320° for about 40 minutes.

CHICKEN CASSEROLE

Judy Wingert

1 1/2 c. rice (uncooked)
1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
1 1/2 cans water
1 can mushrooms (undrained)
1/2 c. slivered almonds
12 chicken breasts or any other parts
1/4 lb. butter (melted)
Salt and pepper

Place rice in buttered casserole. Combine soups; blend in water. Pour over rice. Add mushrooms and almonds. Roll chicken in melted butter. Place on top of rice. Add salt and pepper. Bake at 250° for 3 hours. Check at about 2 1/2 hours and if dry add more water.

Pity the person who can only use what the years take away and not what they bring.

CHICKEN CASSEROLE

Cleo Engel

1 pkg. creamette or noodles
2 c. chicken (cooked, chopped)
1 lb. Velveeta cheese
1 can cream of mushroom soup (undiluted)
1 can cream of celery soup (undiluted)
1 can cream of chicken soup (undiluted)
2 c. milk
Onion (chopped) and celery (chopped)

Combine all ingredients and let set in refrigerator all day or overnight in a large pyrex cake or lasagna pan or 2 casseroles. Just before baking, sprinkle crushed potato chips over top. Bake at 325° for 1 hour.

HOT CHICKEN SALAD

Ann Graham
St. Paul, Minnesota

3 c. chicken (cubed)
3 c. celery (diced)
1 1/2 c. slivered almonds
1 c. American cheese (cubed)
Pimiento (to taste)
Green pepper (to taste)
2 c. potato chips (crushed)
1 1/2 c. mayonnaise or salad dressing

Combine first 6 ingredients, moisten with the mayonnaise. Sprinkle crushed potato chips over casserole. Bake at 400° for 25 to 30 minutes.

CORN BEEF AND NOODLE CASSEROLE

Karen Nelson

1/2 c. milk
1 can mushroom soup
1 onion
18 oz. can corn beef
1/2 tsp. salt
1/4 c. Cheddar cheese (shredded)
1 (16 oz.) pkg. noodles (wide)

Boil the noodles, drain and put them into a 9x12 inch loaf pan. In a pan mix 1 can mushroom soup and milk, onion (chopped), 1/2 tsp. salt and corn beef. Mix this in with the noodles and then add the shredded cheese. Top this mixture with buttered potato chips. Bake at 350° for 45 to 60 minutes.

The man who says it can't be done is liable to be interrupted by someone doing it.

DRIED BEEF CASSEROLE

Faith Shaw

Butter a 2 qt. casserole and put in 1 c. uncooked shell macaroni.

Add:

1 can cream of mushroom soup
1 c. milk
1/4 c. onion (minced)
1 c. cheese (shredded)
4 oz. pkg. snipped dried beef

Cover and refrigerate until ready to bake. Should stand at least 6 hours. Can be mixed up the night before. Stir lightly. Bake 1 hour at 350°. Serves 4-5.

NOODLE AND SAUSAGE CASSEROLE

Margaret Murphy

3 lb. lean sausage
1 lb. broad egg noodles
3 medium onions (chopped)
2 (8 oz.) cans tomato sauce
1 (No. 2) can tomato juice
1 (10 oz.) pkg. sharp cheese
1 (4 oz.) box Parmesan cheese (grated)

Cook sausage slowly and well, being careful it doesn't get hard. Cook noodles and when tender, rinse in hot water and drain well. Combine sausage and noodles. Fry onions in sausage drippings until golden but not brown. Add to meat and noodles. Combine tomato sauce and juice. Add sharp cheese, which has been cut in small dice and stir until all is well blended.

Put in large oiled casserole and cover top completely with lots of Parmesan. Bake at 300° for at least an hour. Be sure to serve hot. This casserole serves a large group or unused portion can be frozen.

WIENERONI CASSEROLE

Fran Swesey

1/2 lb. bacon (diced)
1/2 c. onion (chopped)
4 tsp. Worcestershire sauce
1 c. Karo dark corn syrup
3/4 tsp. salt
1/4 tsp. paprika
1/3 c. lemon juice
1/2 c. water
1 1/2 c. chili sauce or catsup
1 lb. Frankfurters
1 T. corn starch
2 T. water
Spaghetti or macaroni (cooked)

Combine bacon and onion in skillet, fry until bacon is crisp and onion is soft. Drain off excess fat. Stir in Worcestershire sauce, Karo syrup, salt, paprika, lemon juice, water and chili sauce. Bring to boil. Reduce heat. Cover, simmer 10 minutes. Add franks, simmer until franks are hot, about 8 minutes. Blend corn starch with 2 T. water. Stir into sauce. Stir and boil 1 minute. Serve on hot spaghetti or macaroni.

DEUTSCHE WÜRSTCHEN

Mary Scott

Swiss chard, 4 leaves removed from their stalks (can substitute cabbage).
2 onions (chopped coarsely)
About 1/2 stick vegetable butter
4 med. sized potatoes (pared, cut in large chunks)
Salt (hickory smoked, if you have it) (to taste)
1/2 bay leaf
A good bit of pepper (coarse ground)
Boiling water
8 frankfurters
Herb butter (to garnish) (vegetable butter and minced dill)

Blanch the leaves briefly in boiling water. Drain and chop coarsely. Meanwhile, saute' the onions until golden in a large pot. Then stir in the chopped chard, the potatoes, salt, bay leaf and pepper and barely cover with boiling water. Lay the frankfurters on top. Cover the pan tightly. Simmer, stirring occasionally to keep from sticking, for 20 minutes. Potatoes should be tender and franks nicely plumped. If necessary, add a bit more boiling water to the pot, while it's simmering. Serves 4, with a knib of dill butter atop each plate (if you like dill).

PORK CHOP CASSEROLE

Marilyn Brick

4 pork chops
2 c. peas or 1 can
1 T. onion (chopped)
4 medium potatoes
1/4 tsp. salt
Make White Sauce or use a can of cream of mushroom soup.

Brown pork chops only until brown. Peel and cube potatoes and partly boil them and drain. Place potatoes in casserole, add peas, onions, salt and white sauce. Mix and lay pork chops on top. Bake in 350° oven about 1 hour. Serves 4.

WHITE SAUCE:
3 T. oleo
3 T. flour
1 c. milk
Cook until sauce thickens and pour over vegetables.

The difficulties of life are intended to make us better, not bitter.

BAKED LASAGNA

Rose DePhillips

1 lb. lasagna noodles
3/4 lb. ricotta (Italian cottage cheese)
2 eggs
4 c. Tomato Sauce
1 lb. Mozzarella cheese
4 T. Parmesan cheese (grated)
1 1/2 tsp. salt
1/2 tsp. pepper

Boil lasagna noodles 10 minutes in 6 qt. salted water. Add cold water until lasagna can be handled. Do not drain. Mix eggs and ricotta. Season to taste with salt and pepper. Grease baking dish and arrange the bottom with parallel layers of lasagna. Cover with tomato sauce, ricotta mixture and thin slices of Mozzarella. Sprinkle with grated cheese. Cover with another layer of lasagna, sauce and cheese until all is used. Bake in moderate oven about 30 minutes. Serves 6.

TOMATO SAUCE:

1 onion (chopped)
1 large can tomatoes
1 clove garlic (chopped)
1 can tomato paste
4 T. salad oil
1 tsp. salt
1/4 tsp. pepper

Brown onions and garlic in hot oil. Strain and add tomatoes. Mix in tomato paste. Simmer for 30 minutes until slightly thickened. Season to taste. If desired, bay leaves may be sauteed with onions and garlic to give added flavor. If desired, ground meat can be browned with onion and garlic. Serve with 1 lb. cooked lasagna.

FIVE PLY HOT DISH

Amanda Wren

1 layer potatoes (sliced)
1 layer carrots (sliced)
1 layer onions (sliced)
1/2 c. rice (uncooked)
1 1/2 lb. ground beef

Place vegetables in buttered casserole in order given. Slightly brown ground beef. Salt and pepper each layer. Moisten with 1 can tomato soup. Bake 350° for 1 hour.

Woman was created from the rib of man.
She was not made from his head-to top him;
Nor out of his feet, to be trampled upon;
But out of his side, to be equal to him;
Under his arm, to be protected;
And near his heart, to be loved.

Sandra Koll

FIVE HOUR OVEN STEW

1 1/2 lb. lean beef (cut in cubes)
1 large onion (sliced)
1 c. celery (cut)
2 c. potatoes (quartered)
1 T. sugar
2 T. Minute tapioca
1 c. tomatoes (strained)
Salt (to taste)

Mix well. Cover and bake at 250° for 5 hours. Do not uncover and do not brown the meat.

Margaret Murphy

TUNA LOAF

2 eggs (beaten)
2 c. (2 7 oz. cans) tuna fish (drained and flaked)
Salt (to taste)
1/8 tsp. pepper
1 tsp. paprika
1 T. Worcestershire sauce
1/4 c. onion (chopped)
1 c. oatmeal (uncooked)

Combine all ingredients thoroughly. Place in greased aluminum foil lined loaf or ring mold. Bake in moderate oven 350° 50 minutes to 1 hour or until set. If desired remove from oven when done and cover with cheese and return to oven until melted.

Ann Graham
St. Paul, Missesota

CHOPSTICK TUNA

Combine:
1 can cream of mushroom soup
1/4 can water

Add:
1 can mushrooms
1 c. chow mein noodles
2 cans white water packed tuna (well drained)
1 c. celery (diced)
1/4 c. toasted cashews
1/4 c. onion (chopped)
Dash of pepper

Toss lightly and place in 10x6x 1 1/2 inch baking dish. Sprinkle with 1 c. chow mein noodles. Bake at 375° for 1/2 hour.

QUICK TUNA CASSEROLE (Serves 6.)

Faith Shaw

1 can mushroom soup
1 1/3 c. water
1 pkg. frozen peas and carrots
1/2 c. milk
3/4 tsp. salt
1 1/3 c. instant rice
1 can tuna
1/2 c. cheese (grated)

Combine in a saucepan soup, water, vegetables, milk and salt. Bring to a boil, simmer 2 or 3 min. Pour half of mixture into oiled 2 qt. casserole Add layer of rice, then one of tuna. Pour on remaining sauce, sprinkle with cheese. Bake 20 minutes at 350°.

TUNA CASSEROLE

Sally Leahy

Slice about 8 potatoes
Onion (sliced)
2 cans tuna
Catsup

Put potatoes in 9x12 inch pan. Place onions on top, then put tuna over this and top with catsup enough to cover the top. Bake for 1 hour at 350°.

SIMPLE TUNA CASSEROLE

Judy Ohnemus

1 can tuna
1 can cream of chicken or cream of mushroom soup
1 can chicken noodle soup
1 can chow mein noodles
1 c. milk

Mix all ingredients together and bake for 45 minutes to 1 hour at 350°.

EGGPLANT CASSEROLE - PARMESAN

Mary Ann DePhillips

1 medium eggplant or zucchini
4 eggs (boiled)
1/2 c. Parmesan cheese (grated)
1 c. pizza cheese
1 pt. spaghetti sauce

Batter:
1 c. flour
1 egg
1 tsp. salt
Enough water to make thick batter

Slice eggplant thin, salt each slice, drain all water by squeezing them. Dip each slice in batter and fry in deep fat till crisp and brown. Make layers of fried eggplant slices, boiled eggs, cheeses and sauce. Bake at 350° 1/2 hour.

ENCHILADA PIE (Casserole)

Shirley Formaro

1 1/2 lb. hamburger
1 onion (chopped)
2 cloves garlic (optional)
1 T. vinegar
2 cr 3 T. chili powder
2 tsp. salt
48 Ritz crackers
1/2 tsp. black pepper
4 c. water
2 cans tomato sauce
1/2 c. flour
2/3 c. water
2 c. or 1/2 lb. Cheddar cheese

Brown hamburger, onion and garlic. Add tomato sauce, 4 c. water, vinegar, chili powder, salt and pepper. Simmer 20 min. Mix flour with the 2/3 c. water. Thicken sauce. Alternate with crackers and grated cheese in baking dish. Top with cheese. Bake at 350° for 25 minutes.

RICE CASSEROLE — Sandi Koll

1 1/2 c. rice (cooked)
1 can mushrooms (drained)
2 cans onion soup
1 c. water

Cook mushroom in butter. Add to rice, soup and water. Bake 300° for 1 hour.

RISOTTO RICE (Cooked Italian Style.) — JoAnn Bianchi

2 T. oil
1 1/2 lb. ground beef
2 med. onions
1/2 green pepper
2 cloves garlic (crushed)
1 (46 oz.) can tomato juice
1 (6 oz.) can tomato paste
1 c. water
1 bay leaf (crushed)
1 T. sugar
Dash Italian seasoning
Salt and pepper
2/3 c. Parmesan cheese (grated)
1 1/2 c. rice (uncooked)

Add ground beef, onions, chopped pepper and garlic to oil and brown. Drain off excess grease. Add tomato juice, tomato paste, water and spices. Simmer about 20 minutes. Add uncooked rice to mixture and cover. Cook until rice is tender, stirring occasionally. (Before rice is completely cooked, I add the grated cheese to rice and continue cooking.) Sprinkle a little grated cheese over top when served.

SAFFRON RICE — Shirley Lovejoy

Dash of powdered saffron
3 c. hot water
1/4 c. butter (melted)
1 1/2 c. rice (uncooked)
1/4 c. onion (chopped)
1/2 tsp. salt

Dissolve saffron in 1/2 c. hot water. In 1 1/2 qt. casserole combine rice, saffron water, onion and salt. Add 1 c. water. Bake in hot oven 450° for 20 minutes, stirring at end of 10 minutes. Stir in remaining water. Cover and return to oven for 15 minutes. Uncover and cook 5 minutes. Fluff with fork.

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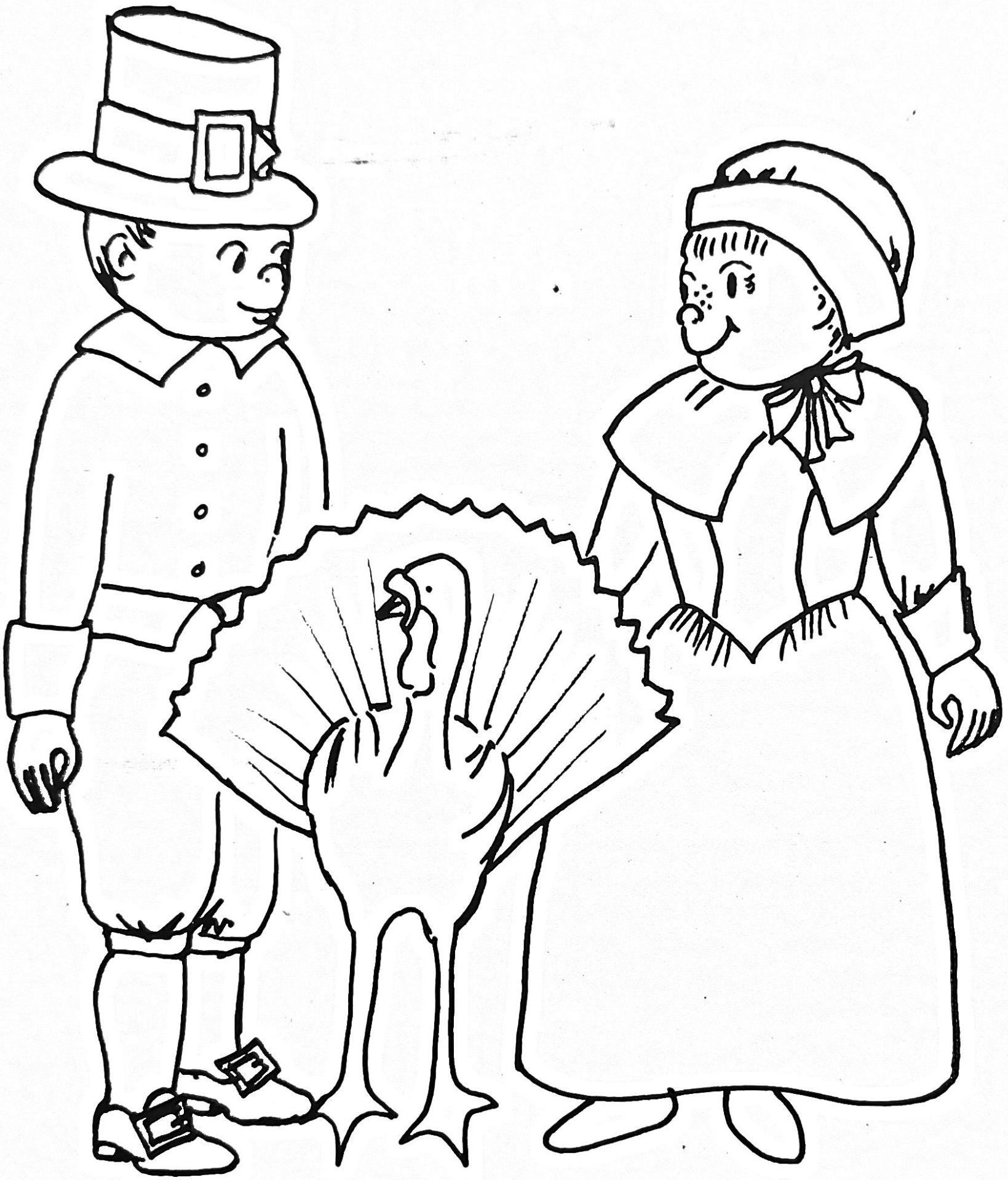


Meat Dishes

MEAT DISHES

SMOTHERED CHICKEN

Mary Kerpon

1 chicken (cut in serving pieces)
1 c. flour
1/4 tsp. pepper
1/4 tsp. paprika
1 1/2 tsp. salt
1 1/2 c. milk
1/4 c. shortening

Wash chicken and dredge well with flour, salt, pepper and paprika that has been mixed together. Brown in shortening lightly and place in casserole. Add milk and cover. Bake 1 hour or until done.

CHINESE WALNUT CHICKEN

Shirley Lovejoy

1 c. walnuts (broken)
1/4 c. salad oil
2 chicken breasts (boned, cut in very thin strips)
1/2 tsp. salt
1 c. onion slices
1 1/2 c. bias-cut celery slices
1 1/4 c. chicken broth
1 tsp. sugar
1 T. corn starch
1/4 c. soy sauce
2 T. sherry
1 (5 oz.) can (2/3 c.) bamboo shoots (drained)
1 (5 oz.) can water chestnuts (drained and sliced)

In skillet toast walnuts in hot oil. Remove nuts to paper towel. Put chicken in skillet. Cook, stirring frequently till tender. Remove chicken. Put onion, celery and 1/2 c. of chicken broth in skillet. Cook, uncovered, 5 minutes.

Combine sugar, corn starch, soy sauce and cooking sherry. Add remaining chicken broth. Pour over vegetables in skillet. Cook and stir till sauce thickens. Add chicken, bamboo shoots, water chestnuts and walnuts. Heat through. Serve over rice. Serves 4 - 6.

CHICKEN SO EASY

Eloise Blackford

1 c. regular rice (do not use minute or precooked)
1 can mushroom soup (reg.) (do not dilute)
1 can chicken broth
1 can chicken soup

Mix together and put in 13x9x1 inch pan. Take chicken parts and season well. Sprinkle with paprika. Lay raw chicken parts over rice mixture. Bake at 250° for 2 1/2 or 3 hours. Can chop onion and put in rice (your choice.)

CHICKEN CACCIATORI

Ruth Dominy

Brown 1 (2 1/2 to 3 lb.) frying chicken (cut up) in 1/4 c. of salad oil. Remove chicken. Add 1 medium onion and 1 garlic clove. Cook till just tender. Add chicken.

Combine 1 (1 lb.) can tomatoes, 1 (8 oz.) can tomato sauce, 1 tsp. salt, 1/4 tsp. pepper, 1 tsp. crushed oregano, 1/2 tsp. celery seed and 1 or 2 bay leaves. Pour over chicken. Cover. Simmer 30 minutes. Cook, uncovered, about 15 minutes.

Serve over hot noodles or spaghetti.

CHICKEN CACCIATORI

Mrs. Carl Cacciatore

2 young chickens (2 or 3 lb.) (cut up), 1 c. olive oil. 1 (No. 2 1/2) can tomatoes, 2 T. parsley, 1 clove garlic (finely chopped), 1/2 tsp. oregano, 2 bay leaves, 1 large onion (sliced), 2 green peppers (strips or chopped) 4 carrots (2 inch lengths), 1 c. celery (in 2 inch lengths), 1 can button mushrooms, 1 qt. tomatoes.

Brown chicken in oil in skillet. Add seasonings and tomatoes. Simmer 1/2 hour. Add remaining ingredients. Simmer, covered, until chicken is tender. Serve on hot spaghetti or macaroni. Makes 8 servings.

CHICKEN CACCIATORI

Mary Ann DePhillips

2 young fryers (cut up)
3/4 c. olive oil
2 cloves garlic
2 bay leaves
1 onion (cut up)
1/2 c. celery
3 large carrots (cut in large pieces)
1 large green pepper (cut in large pieces)
Salt and pepper (to taste)
1 c. water
1/2 c. red wine

Brown chicken in oil. Add the rest of the ingredients except water and wine. Cook about 10 minutes, then add the water and let simmer 1 hour. Add the wine and simmer till done.

The greatest is not to have failed; but to have failed to try.

CHICKEN IN SOUR CREAM

Mrs. Spiro T. (Judy) Agnew

3 lb. chicken
1/2 stick butter
2 T. hot sherry
1 T. flour
1 tsp. tomato paste or
3 T. catsup
3/4 c. chicken stock
1 to 1 1/2 c. sour cream
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
4 T. Parmesan cheese (grated)

Cut up chicken as for frying and brown in butter. Pour hot sherry over chicken. Remove chicken from pan and add flour, tomato paste or catsup and chicken broth to sherry mixture. Bring to a boil, stirring constantly. Bit by bit add sour cream, then salt, pepper and mustard. Then 2 T. cheese. Return chicken to pan and simmer gently for 30 minutes or until tender. Arrange chicken in serving casserole. Pour sauce over it and sprinkle with 2 T. cheese. If prepared in advance, put under broiler until brown. Serves 4 to 6.

COMPANY CHICKEN

Faith Shaw

1 can cream of mushroom soup
1 can cream of celery soup
1 c. raw rice
2/3 c. milk

Mix in bowl. Pour in large greased casserole. Top with whole pieces of chicken and sprinkle with pkg of dry onion soup. Cover and bake 1 hour at 350°.

CHICKEN CONTINENTAL

Arleen Farrington - Georgene Tegeler

3 to 4 lb. frying chicken pieces
1/3 c. seasoned flour
1/4 c. butter
1 can condensed cream of chicken soup
2 1/2 T. onion (grated)
1 tsp. salt
1/8 tsp. thyme
1/2 tsp. celery flakes
1 1/3 c. water
1 1/3 c. Minute Rice
1/2 tsp. paprika

Roll chicken in flour. Saute' in butter until golden brown. Mix soup, onion, seasonings in saucepan. Gradually stir in water. Bring to a boil, stirring constantly. Pour long grain Minute Rice, right from the box, into a shallow 2 qt. casserole. Stir all except 1/3 c. soup mixture into rice. Top with chicken. Pour on remaining soup mixture. Cover. Bake 30 minutes at 375° or until chicken is tender. Sprinkle with paprika. Serves 4.

A good way to start the day is with your eggs - and face - sunny side up.

CHICKEN BARBECUE

Sandra Schmitz

1 frying chicken (cut up)
1 pkg. Lipton's onion soup
1 bottle Russian salad dressing

Place chicken in a loaf cake pan, skin side down. Mix soup and dressing in a saucepan over low heat until it starts to thicken, then pour over chicken. Bake in 350° oven until chicken is tender.

MORROCCAN CHICKEN

Sharon Papian

2 onions (sliced)
1 (3 to 4 lb.) fryer (boned or just use the breasts, 3 or 4)
Small jar of honey
1/2 c. white wine

Butter oblong baking dish. Put layer of sliced onions, layer of boned chicken, honey and wine. Bake 325° for 1 hour, baste to keep moist and tender.

SAUCE:
1 c. raisins
1 small can blanched almonds
1 c. wine and butter

Heat and put with or on when served separately.

CHICKEN DISH

Mary Holman

3-4 chicken breasts
1 pkg. prepared bread stuffing mix
1 can chicken gravy
1/4 c. tomato sauce
1/2 tsp. parsley flakes
1/4 tsp. rosemary
1/4 tsp. tarragon
1 tsp. onion (minced)

1. Cover chicken with water. Cook till tender. Then remove bone and skin. 2. Mix stuffing according to directions using liquid from chicken breasts. 3. Spread in shallow pan, mixed stuffing first, chicken breasts on top. Pour remaining ingredients over chicken breasts. Bake at 350° for 20 minutes. Serves 2 - 4.

SKILLET GOULASH

Janice Wickham

1 1/4 lb. ground beef
2 tsp. salt
1 (1 pt. 2 oz.) can tomato juice or 1 can stewed tomatoes
2 T. syrup
1/2 tsp. paprika
4 carrots (diced)
1 head (small) cabbage (cut in small wedges)
1 can whole potatoes (drained) or 4 small fresh potatoes
1 tsp. caraway seeds

Mix beef with tsp. salt. Shape into approximately 12 flattened balls. Brown the meat, then add everything and let simmer for about 20 to 25 minutes. Serves 4.

QUICK GOULASH

Mary Kerpon

1 lb. ground beef
1 medium onion (chopped)
1 c. tomato sauce and
3/4 c. water
1 T. ketchup
1/4 tsp. salt
1/4 tsp. Ac'cent (optional)
1 1/2 c. macaroni

Brown ground beef and onions. Add tomato sauce and water and ketchup, salt and Ac'cent. Let simmer. Cook the macaroni. Drain and add to meat and tomato mixture. Simmer about 10 minutes and serve. Serves 4 - 6.

MARTHA'S SPECIAL

Martha Hall

1 lb. hamburger
1 large onion (diced)
1 T. flour
1 can green beans
1 large can tomatoes

Brown hamburger and onion. Add salt and pepper to taste. Add flour and mix well. Add green beans and tomatoes. Simmer 15 to 20 minutes.

ITALIAN MEAT BALLS AND SAUCE

Mary Ann DePhillips

MEAT BALLS:

1 lb. ground beef
1 c. bread crumbs
1/2 c. Parmesan cheese (grated)
Salt and pepper (to taste)
3 eggs
Basil leaves
1 clove garlic

SPAGHETTI SAUCE:

2 cans tomato paste
1 qt. water
Basil leaves
1 tsp. oregano
1 clove garlic
Salt and pepper (to taste)

Brown 1 small onion in 1/4 c. oil in saucepan. Add the rest of ingredients. Cook 1 hour or longer. If sauce gets too thick, add more water. Mix all ingredients for meat balls, roll into balls and brown in 1/2 c. oil. Then add meat balls and the oil in the sauce. Cook 1/2 hour longer.

BARBECUED HAMBURGER

Betty McKeever

1 lb. hamburger (brown and drain off all grease)
Add:
1 T. vinegar
1 T. brown sugar
to 1 lb. hamburger. Add (1/2 c. approximately) catsup (to hold).
1 tsp. barbecued spice powder to 1 lb. hamburger.

JOHNNIE MASSETTI — Mary Bishop

4 stalks celery(chopped)
4 medium green peppers
1 can tomato soup
1 can tomato paste
1 can tomato sauce
1 1/2 box medium egg noodles
4 or 5 medium onions (chopped)
2 lb. hamburger
1 large can mushrooms
1 small jar pimientos
1 small jar green olives
Cheddar cheese

Simmer chopped celery, onions and green peppers. Brown hamburger seasoned with garlic (at least 1 tsp.), Worcestershire sauce, salt and pepper. Boil noodles but DO NOT overcook as they will finish cooking when baked.

Combine brown hamburger with tomato sauce, paste and soup. Add all remaining ingredients including noodles. Slice cheese over mixture. Bake in 9x13 inch greased pan for 1 hour at 350°. Cover with aluminum foil while baking.

This can be made the day before but refrigerate prior to baking.

PASTIES (Meat Pies.) — Mrs. June Lee

Mix raw ingredients in large bowl:
Hamburger (amount you need for family size)
Potatoes (diced)(amount you need for family size)
Onion
Salt and pepper
Carrots (grated)(if wanted)

Make pie dough recipe and roll in to 4 or 5 inch circles. Put 1/4 or 1/2 c. of meat mixture to each circle. Add 1 to 2 tsp. butter on top. Fold circles of dough in half and pinch edge. Slit top for air. Bake at 350° for 30 - 40 minutes.

MEAL IN FRY PAN — Janice Wickham

1 lb. ground beef
2 T. onions (chopped)
2 T. shortening
1 lb. can whole tomatoes
2 (1 lb.) cans pork and beans
1 tsp. salt
1/4 tsp. pepper
1 tsp. prepared mustard

Brown ground beef and onion in shortening, add remaining ingredients and simmer for 20 to 30 minutes. Serves 4.

The oyster makes a pearl out of irritation; what do you make out of yours?

SKILLET SPANISH RICE

Gladys Bianchi

1/4 c. Wesson oil
1 med. onion (chopped)
1 green pepper (chopped)
1 c. regular rice (uncooked)
1/2 lb. ground beef
1 (15 oz.) can tomato sauce
1 3/4 c. hot water
1 tsp. mustard (prepared)
1 tsp. salt
Pepper

Heat Wesson oil in skillet. Add onion, green pepper, rice and beef. Stir over high heat until lightly browned. Add tomato sauce, hot water and mix well. Bring quickly to a boil, cover. Then simmer, 25 minutes. Serve.

SPANISH RICE

Mary Ann DePhillips

1/4 c. bacon (chopped)
1/2 lb. ground beef
1/2 green pepper
1 small onion
Salt and pepper (to taste)
Basil leaf
1 1/2 c. rice (cooked in water, then drain water out)
3 eggs (boiled)
1/4 c. Parmesan cheese

Fry bacon, ground beef and onion in 1/4 c. oil. Add small can of tomato paste and 2 c. water, salt, pepper and basil leaf. Cook 1 hour. Then put cooked rice in pan, mix the sauce and boiled eggs (cut up) and Parmesan cheese into the rice.

SWISS STEAK

Sandra Schmitz

3 or 4 lb. pot roast
1 can mushroom soup
1 can tomato soup
1 med. size can carrots (diced)
1 med. onion (diced)

Wrap in foil in roaster and bake in oven 5 to 6 hours at 350°. This makes its own gravy.

HEARTY FALL POT ROAST

Faith Shaw

Brown a 3 lb. pot roast, then simmer in a sauce made of:

1/2 c. catsup
1/2 c. water
1 T. vinegar
1 T. brown sugar
1 T. Worcestershire
2 T. lemon juice
1 onion (sliced)
Salt and pepper

A smart husband does not get so busy bringing home the bacon that he forgets the applesauce.

ROAST BEEF SUPREME

Doris Flippo

2-3 lb. roast beef (any cut, rolled, chuck, blade), 1 pkg. Lipton's onion soup mix, 1 can of mushrooms.

Place meat on large piece of aluminum foil. Sprinkle onion soup mix on both sides. Drain mushrooms. Place on top of roast. Wrap foil securely. Place in shallow pan. 325° oven for 2 1/2 hours.

ITALIAN PIZZA

Larry Tegeler

DOUGH:

1 c. flour
1/4 c. plus 1 T. warm water
1/4 tsp. active dry yeast

Sift flour twice before measuring. Dissolve yeast in water. Blend in flour. Knead on lightly floured surface. Place in greased bowl, turn to grease top. Cover with wet towel and let rise in warm place. Preheat oven to 425°. Roll and place in pan.

TOPPING:

I prefer Hunt's tomato sauce
1 c. (8 oz. can) tomato sauce
  or 1 1/2 c. if you like lots of sauce
1/4 tsp. oregano
1/4 tsp. rosemary (leaf rosemary must be powdered)
1/4 tsp. salt
1/8 tsp. pepper
1 T. vegetable oil
1/3 to 1/2 lb. Mozzarella cheese (grated)
1/4 lb. pepperoni (for pepperoni pizza) or
1/2 lb. sausage (for sausage or Italian sausage pizza)

Combine tomato sauce, seasonings (use light or generous measure on seasonings in center of crust, shake pan to equally distribute sauce. Place pepperoni or sausage (if used) on tomato sauce, starting in the center and circling outward. (Do not put cheese on at this point.) Place pizza in oven for 15 to 20 minutes. Do not let pepperoni or sausage burn. Remove from oven and spread cheese, starting in the center as above. Put pizza back in oven and bake until the cheese is browned to your liking, 10 to 15 minutes. Do not let cheese burn.

Recipe for 1 large pizza.

We don't stop playing because we grow old. We grow old because we stop playing.

PIZZA

Clara M. Formaro

1 1/2 c. warm water
3 1/2 c. flour
1 T. oil
1/2 tsp. salt
1 pkg. dry yeast

Tomato sauce (for pizza)
1/2 lb. Italian sausage
3 T. oil
1 can tomato paste
1/2 tsp. salt
1/4 tsp. garlic salt
1/4 tsp. pepper
3 c. water

Dissolve the yeast in 1/2 c. of the warm water. Sift flour. Mix all ingredients together and knead well on a floured board. Let rise 40 minutes. Roll out as you would a pie crust. Use plenty of flour while rolling so it does not stick. Place on a greased pizza pan. Pour tomato sauce on dough, sprinkle with grated cheese and small squares of sliced cheese. Let bake in oven 25 minutes at 475°. Cut sausage into small cubes and brown in oil. Add tomato paste and stir. Then add the rest of the ingredients and let cook slowly, stirring constantly until thickened.

SAUCY ROUND STEAK

Darlene Treanor

1 round steak
1 can pizza sauce
1/2 c. Parmesan cheese
Salt and pepper (to your taste)
1 pkg. Mozzarella cheese

Brown the round steak, place in a baking dish. Pour the pizza sauce over the steak. Spread both types cheese over the meat, salt and pepper. Place in the oven at 350°. Bake for about an hour, if cheese tends to brown too fast turn oven down.

STEAK IN RYE

Ray Nelson

4 1/2 lb. sirloins
3 T. flour
1 stick butter
1 T. beef extract
1/2 c. rye whisky
8 scallions or 1 small onion
Juice of lemon
Salt and pepper (to taste)

Melt the butter in a large pan. Wipe the meat with a damp cloth, dry and coat with the flour. Over high heat, being carful not to let the butter smoke, fry the steaks on both sides until they are done to your choice. Take out of pan, keep warm. Mince scallions or onion. Cook until golden in color. Add rye, beef extract, lemon, salt and pepper. Cook, stirring until the liquid is reduced by half. Put steaks into pan for just a minute to get them hot. Remove to serving platter. Pour the boczy sauce over steak.

SAVORY PEPPER STEAK

Mrs. Carl Cacciatore

1 1/2 lb. round steak (cut 1/2 inch thick), 1/4 c. flour, 1/2 tsp. salt, 1/8 tsp. pepper, 1/4 c. cooking oil or shortening, 1 (8 oz.) can (1 c.) tomatoes, 1 3/4 c. water, 1/2 c. chopped onions, 1 small clove garlic (minced), 1 T. beef-flavor gravy base, 1 1/2 tsp. Worcestershire sauce, 2 large green peppers (cut in strips), Hot cooked rice.

Cut steak in strips. Combine flour, salt and pepper. Coat meat strips. In large skillet, cook meat in hot oil till browned on all sides. Drain tomatoes, reserving liquid. Add tomato liquid, water, onion, garlic and gravy base to meat in skillet. Cover and simmer for about 1 1/4 hours till meat is tender. Uncover, stir in Worcestershire sauce. Add green pepper strips. Cover and simmer for 5 min. If necessary, thicken gravy with a mixture of a little flour and cold water. Add drained tomatoes. Cook about 5 minutes more. Serve over hot rice. Makes 6 servings.

ROUND STEAK

Marilyn Brick

1 1/2 lb. round steak (cut in 1/2 inch strips)
1/4 c. flour
1/2 tsp. salt
1/8 tsp. pepper
1/4 c. cooking oil or lard
1 (8 oz.) can or 1 c. tomatoes
1 3/4 c. water
1/2 c. onion (chopped)
1 small clove garlic (minced)
1 T. beef flavored gravy base
1 1/2 tsp. Worcestershire sauce
2 large green peppers (cut in strips)
Hot cooked rice

Cut steak in strips. Mix flour, salt and pepper. Coat meat strips, in large skillet, cook in hot oil till brown ed on all sides. Drain tomatoes reserving liquid. Add tomato liquid, water, onion, garlic and gravy base to meat in skillet. Cover and simmer 1 1/4 hours till meat is tender. Uncover, stir in Worcestershire sauce and green pepper strips. Cover and simmer 5 minutes if necessary thicken with flour and cold water. Add drained tomatoes. Cook 5 minutes more and serve over rice. Makes 6 servings.

"My wife", said the husband, "Lets me go out once a week with the boys." "I'm a Scout Master."

STROGANOFF

Donna Runge

1 1/2 lb. steak
2/3 c. water
1 can mushrooms
1 pkg. onion soup mix
1 T. flour
1 T. oil
1 c. sour cream

Heat oil in frying pan, cut meat into half inch strips and brown quickly. Add water and mushrooms with their liquid. Stir in onion mix and simmer for 15 minutes. Mix flour with sour cream and stir into meat mixture. Cook over low flame until thickens. Serve with rice or noodles.

LIVER LYONAISE

Faith Shaw

1 lb. liver
3 T. flour
2 tsp. salt
1/4 tsp. pepper
3 T. fat
3 1/2 c. potatoes (cubed)
1 c. onions (thin sliced)
1 c. cream of celery soup
1/2 c. milk

Cut liver into small pieces, roll in flour, salt and pepper. Brown in hot fat. Remove liver from pan. Fry potatoes and onion until lightly brown and tender. Alternate liver and potato mixture in 2 qt. casserole. Combine soup, milk, salt and pepper. Pour over top. Cover and bake in 375° oven for 45 minutes.

BAKED LIVER

Mary Scott

6 pieces or slices liver
2 slices bacon per serving
Bread crumbs (enough to cover both sides)
3 or 4 T. butter

Line pyrex pan 13x9x 1 1/2 inches with foil (or bake without). Melt butter in pan, while you prepare liver by pouring boiling water over the liver and let set 2 minutes. Drain liver, cut skin from outer edge with sharp knife. Roll in butter. Spread with bread crumbs lightly. Place bacon over the liver, 2 pieces per serving. Bake 350° for 25 minutes. Salt lightly.

Sittin' and wishin'
Won't improve your fate;
The Lord provides the fishes,
But YOU gotta dig the bait.

LASAGNA (Short-cut style.) Sally Duer

1 lb. ground beef
1 (No. 2 1/2 can) tomatoes (3 1/2 c.)
1 (8 oz.) can tomato sauce
1 or 2 envelopes spaghetti sauce mix
2 garlic cloves (minced)
8 oz. lasagna or wide noodles
1 (6 or 8 oz.) pkg. sliced Mozzarella cheese
1/2 c. Parmesan cheese (grated)
1 c. cream style cottage cheese

Brown meat slowly. Drain off fat. Add next 4 ingredients. Cover and simmer 40 minutes, stirring occasionally. Cook noodles in boiling salted water until tender. Drain and rinse in cold water. Place half the noodles in an 11 1/2 x 7 1/2 x 1 1/2 inch baking dish. Cover with 1/3 of the sauce. Add 1/2 the Mozzarella then half the cottage cheese. Repeat layers ending with sauce. Top with Parmesan cheese. Bake at 350° for 25 - 30 minutes. Let stand 15 minutes, cut in squares and serve.

LASAGNA Amanda Wren

1 lb. ground beef
1/4 c. oil
1 c. onion (chopped)
2 cloves garlic (chopped)
1 (No. 2 1/2) can tomatoes
2 (6 oz.) tomato paste
2 tsp. salt
1 tsp. basil
1/2 tsp. oregano
1/4 tsp. pepper
1 bay leaf
1 (8 oz.) pkg. rigitone spaghetti
1/2 lb. Mozzarella cheese
1/2 c. Parmesan cheese (grated)

Brown meat in oil, add onions and garlic and cook until clear. Add tomatoes, tomato paste and seasonings, 2 cans water. Cover and simmer 1 hour. Spread in baking dish. Start with meat sauce and end with meat sauce. Spread cheese on top. Bake at 350° 30 to 40 minutes.

SOME DAY -
Some day I'll sit and remenise of harried hectic days like this,
I'll rock and knit and hanker for some muddy footprints on my floor.
For a cookie jar that's always bare and playthings scattered everywhere;
For childish voices shrill and thin, till one can't think above the din.
But please, won't someone tell me how, I'm ever going to stand it now.

BEEF BURGUNDY

Karla Nelson

2 large onions (chopped)
4 T. bacon grease
3 lb. lean stewing beef (trimmed of fat and cut in 1 inch cubes)
3 T. flour
1 tsp. marjoram
3 bouillon cubes (dissolved in 2 c. boiling water)
2 c. burgundy wine
1 lb. fresh mushrooms (sliced)
Salt and pepper (to taste)

Saute' onion in bacon grease until it is golden brown. Remove onion from skillet. Brown beef in grease on all sides, using moderately high heat. Add more bacon grease if necessary while browning meat. Sprinkle meat with flour, salt, pepper and marjoram, mixing well. Add bouillon and wine. Transfer mixture to a heavy casserole. Bake, covered, in oven preheated to 300°, for 4 hours. Add more liquid, if necessary during cooking time, adding preportions of one c. bouillon to 1/2 c. wine. Add mushrooms and onions during last 45 minutes of cooking.

BARBECUED PORK RIBS

Donneley Morrison

3 lb. spare or country style pork ribs
1/2 c. onion (chopped)

BARBECUE SAUCE:
2 T. brown sugar
1 T. paprika
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. chili powder
1/8 tsp. cayenne pepper
2 T. Worcestershire sauce
1/4 c. vinegar
1 c. tomato juice
1/4 c. catsup
1/2 c. water

Sprinkle onion over ribs, cut into serving size pieces. Bake in hot oven 450° about 30 minutes. Pour sauce over ribs and reduce oven temperature to 350° and bake 1 1/4 to 2 hours. Baste with sauce several times. Do not cover unless they brown too much in the last 30 minutes.

Barbecue Sauce: Mix all ingredients together in saucepan and simmer 15 minutes.

It's not advisable to tell everything you know, but it's best to know everything you tell.

SWEET AND SOUR SPARERIBS

Gloria Sherzan

1 rack spareribs
1 c. vinegar
1/2 c. ketchup
2 T. sugar
2 T. Worcestershire sauce
1 tsp. powdered mustard
1 garlic or onion

Place spareribs in a shallow baking dish. Sprinkle with salt and pepper. Roast in a moderate oven 350° F. Combine ingredients and bring to a boil. Baste ribs with sauce while baking 1 1/2 hours.

BAKED CUTLETS

Mary Scott

2 eggs
1/2 c. milk
Butter (melted)
Bread crumbs

Roll each piece in melted butter and spread lightly with bread crumbs in buttered pan. Combine eggs and milk. Pour over meat (beef, veal, pork or fish). Bake 30 minutes at 350°. Salt lightly and sprinkle with parsley or cheese.

ONE DISH MEAL WITH PORK CHOPS

Elsa Young

6 pork chops
1 qt. tomatoes
1 large can peas
Potatoes (peeled and quartered) (amount to fit size of family)

Brown chops add tomatoes, peas and potatoes. Let cook until potatoes are done.

FRENCH PORK CHOPS

Karla Nelson

4 pork chops (1/2 inch thick)
Flour
Salt and pepper (to taste)
1/3 c. butter
1 T. onion (chopped)
2 T. flour
4 med. sized dill pickles (coarsely chopped)
1 T. tomato paste
1/2 tsp. prepared mustard
1 tsp. parsley (chopped)
Sauterne wine

Dip pork chops in flour and season with salt and pepper. Melt butter. Add chops and brown on both sides. Remove chops from pan. Add onion to drippings. Saute' until transparent. Blend in flour. Cook a few minutes over moderate heat, stirring. Add pickles, tomato paste, mustard, parsley, salt and pepper to taste. Mix well. Return pork chops to pan. Add enough wine to barely cover meat, mixing it in with sauce in pan. Bring to boiling point, reduce heat and simmer, covered, about 20 minutes or until chops are done. May serve with hot buttered noodles, which have been sprinkled with grated Parmesan cheese.

QUICK-KEBABS

Mary McCabe

3 lb. tender beef (in 1 1/2 inch cubes)
18 fresh mushroom caps
18 cherry tomatoes
1 (16 oz.) can small white onions
2 large green peppers
1 (20 oz.) can pineapple chunks

MARINADE:
1/3 c. cider vinegar
1/3 c. tomato catsup
1/2 c. brown sugar
1 tsp. seasoning salt
1 tsp. ground ginger
2 T. soy sauce

Drain pineapple. Add water to syrup to make 1 c. Combine with remaining marinade ingredients. Pour over meat. Cover and marinade 2-4 hours in refrigerator. Cut peppers into 2 inch squares. Thread beef cubes on skewers, alternating with vegetables and pineapple. Place kebab on sheet of heavy aluminum foil. Spoon remaining marinade over kebabs. Bring up foil, seal top and ends. Place foil bundles on grill about 3 inches above very hot coals. Grill 30 min., turning several times. Serves 6.

HAM BALLS

Mrs. Billie Bauman

2 1/4 lb. ground smoked ham
2 lb. pork ground (pork steak)
1 lb. ground beef
(Have above 3 mixed at store, cost $3.00 to $3.50)
3 eggs
3 c. graham crackers (ground up)
2 c. milk

Combine and mix alternately. Shape into balls and put in shallow pans. Makes 40 - 50 balls.
Heat and pour the following SAUCE over balls in pans:
2 cans tomato soup
3/4 c. vinegar
2 1/4 c. brown sugar (1 box)
2 tsp. mustard

Bake 1 - 1 1/2 hours at 350°. Baste often. Can freeze leftovers.

I think that I shall never scan
A tree as lovely as a man.
A tree depicts divinest plan
But God Himself lives in a man.

Kay Papian

VEAL SCALLOPINI WITH CHIANTI

2 lb. steak (thinly sliced)
2 T. oil
1 onion (diced)
Salt and pepper (to taste)
1/4 c. red chianti
1 can mushrooms
2 medium sized green peppers
2 large ripe tomatoes (sliced thin)
1 clove garlic (mashed)
2 tsp. parsley

Dip meat in flour, fry quickly on both sides in hot oil. Remove meat and saute' onion and tomatoes, garlic and parsley and simmer for 10 minutes. Add the meat, mushrooms and peppers cut in small strips, for 5 minutes. Then add chianti for another 5 minutes. Let simmer.

Anna Pudans

OYSTER LOAF

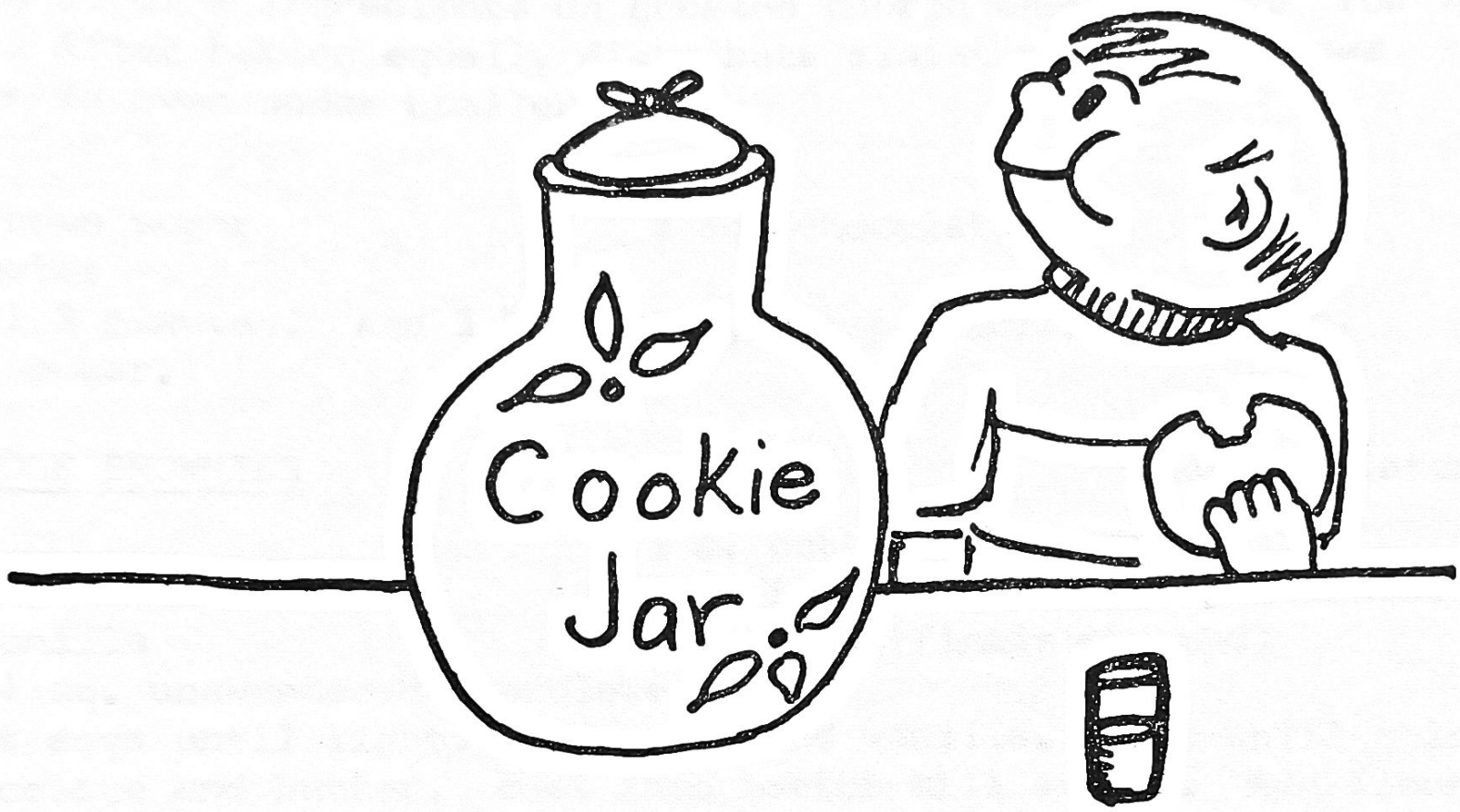
1 loaf French bread
Small piece of garlic
2 oz. butter
1 pt. oysters (more if desired)
8 strips bacon
2 tomatoes (sliced)

SAUCE:
Mayonnaise
Horseradish

Amount depends on one's own preference.

Cut a loaf of French bread in half (the long way) and remove the bread from the crust. Spread a crushed piece of garlic on the inside of crust. Melt 2 oz. of butter. Spread over the inside of the crust. Place oysters (slightly fried) inside of crust. Place strips of bacon on top of oysters. Place sliced tomatoes on top of the bacon. Wrap loaf in aluminum foil. Bake for 8 to 10 minutes in 350° oven. Remove from oven and slice in approximately 5 pieces disposing the heels of loaf. Pour a sauce made of mayonnaise and horseradish over this. Serve hot.

* * * * *



Cookies

Cookies

COOKIES

ROCKY MOUNTAIN BROWNIES

Sharon Reid

1 c. shortening
2 c. sugar
4 eggs
1/4 tsp. salt
1 1/2 c. flour
1/2 c. cocoa
2 tsp. vanilla
1 c. nuts

Bake first 8 ingredients on greased cookie sheet at 350° for 20 minutes. After baking equally distribute miniature marshmallows and brown in oven under broiler.

ICING:
1/2 c. brown sugar
1/4 c. water
2 sq. chocolate

Boil 3 minutes. Add 3 T. butter, 1 tsp. vanilla, 1 1/2 c. powdered sugar.

CHEWY FUDGE BROWNIES

Clarice Slater

4 eggs
2 c. sugar
1 tsp. vanilla
4 (1 oz.) sq. unsweetened chocolate
1 c. butter or margarine
1 c. flour (instant or presifted)
1 c. nuts (finely chopped)

Beat eggs until light. Add sugar and vanilla. Beat until thick. Melt chocolate and butter. Beat into batter till smooth. Add flour, mix thoroughly. Add nuts. Spread batter in a 16x11x3/4 inch cookie pan, that has been greased and floured. Bake in 325° oven for 30 minutes. Cut brownies with buttered knife while still warm. Makes approximately 4 dozen 1 1/2 inch brownies.

GERMAN CHOCOLATE BROWNIES

Ann Graham
St. Paul, Minnesota

2 pkg. German's sweet chocolate
2 (3 oz.) pkg. cream cheese
10 T. butter
2 c. sugar
6 eggs
1 c. plus 2 T. flour
3 tsp. vanilla
1 tsp. baking powder
1/4 tsp. salt
1 c. nuts (chopped)
1/2 tsp. almond extract

Melt chocolate and 6 T. butter. Cream remaining butter with cream cheese until soft. Gradually add 1/2 c. sugar. Blend in 2

Continued Next Page.

GERMAN CHOCOLATE BROWNIES (Continued).

eggs and 2 T. flour and 1 tsp. vanilla. Beat 4 eggs until thick and lemon colored. Add 1 1/2 c. sugar and beat. Add baking powder, salt and remaining flour. Stir in rest of ingredients. Stir in chocolate mixture. Spread half of chocolate mixture in pan. Add alternate layers of chocolate and cheese mixtures then swirl. Bake at 350° for 40 minutes.

LARGE BROWNIE RECIPE — Mary Ellen Hatley

10 T. cocoa
1 c. butter or margarine (melted)
6 eggs (beaten)
3 c. sugar
2 c. all-purpose flour (sifted)
1/2 tsp. salt
1/2 c. nuts (chopped)
2 tsp. vanilla

Mix cocoa in melted butter or margarine. Beat eggs. Add sugar. Sift flour with salt; add to egg and sugar mixture. Add melted shortening, cocoa, nuts and vanilla. Turn into oiled shallow cookie sheet. Bake in a moderate oven 350° about 25 minutes. Cut while warm.

BROWNIES — Helen Brewer

4 sq. unsweetened chocolate
2/3 c. Mazola oil
2 c. sugar
4 eggs
1 1/2 c. flour (sifted)
1 tsp. baking powder
1 tsp. salt
1 c. nuts

Preheat oven to 350°. Melt over hot water the chocolate with Mazola oil. Beat in sugar, eggs. Sift together with flour, baking powder and salt. Mix in nuts. Spread in well greased oblong pan 13x9x2 inch. Bake 30 - 35 minutes. Cool slightly and cut in 32 squares.

BROWNIES — Sondra Smith - Edna Coughennower
Helen K. Moffitt - JoAnn Bianchi

1 c. sugar
1/2 c. butter or oleo
4 eggs
1 large can Hershey cocoa syrup
1 1/4 c. flour
Salt
1/4 tsp. baking powder

FROSTING:
1 1/2 c. sugar
6 T. milk
6 T. butter

Boil 30 seconds and add 1/2 c. chocolate chips.

Continued Next Page.

BROWNIES (Continued).

Beat butter, sugar and add eggs. Add cocoa syrup and flour, salt and baking powder. Bake in large 11 1/2 x 17 inch cookie sheet. 325° for 25 minutes.

BROWNIES

Mrs. Billie Bauman

4 eggs (well beaten)
Add:
2 c. sugar
4 T. cocca
2/3 c. shortening
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1 tsp. salt
2 c. nuts (optional)
1 c. coconut

Add together. Mix well. Bake in floured and greased 13x9 inch cake pan at 325° for 30 - 35 minutes.

BROWNIES

Dorothy Halliburton

1 pkg. chocolate chips
1 can sweetened condensed milk
14 graham crackers (crushed)
1 tsp. vanilla
1/2 c. nuts

Place chocolate chips in top of double boiler. Stir until melted. Add ingredients remaining. Bake in well greased 8 inch sq. pan at 300° for 30 minutes.

NO ROLL SUGAR COOKIES

Mrs. Nick Kerpon, Jr.

1 c. butter or oleo
2 c. sugar
2 eggs
3 c. plus 2 T. flour
2 tsp. cream of tartar
1 tsp. soda

Shape into balls size of walnut, flatten with fork. Sprinkle with sugar. Greased pans. 375° oven until edges are lightly browned. Makes about 50 cookies.

SUGAR COOKIES

Catherine Koloski

1 stick butter
1 c. sugar
1 egg
1 tsp. lemon extract
1 stick oleo
1/2 tsp. cream of tartar
2 c. flour
1/2 tsp. salt

Roll into balls the size of walnuts. Press with fork dipped in sugar. Bake 375° 12 minutes.

DUTCH SUGAR COOKIES

Anna Clayton

1 1/2 c. flour
1/2 c. oleo or butter
1/2 c. lard
1 tsp. soda
1/2 tsp. vanilla
1 c. sugar
1/2 tsp. salt

Mix all together. Make into little balls. Roll in sugar. Bake in 350° oven.

SUGAR COOKIES

Mary Czizek

3 c. flour
1 c. sugar
1 c. Crisco
2 tsp. baking powder
1 tsp. soda
1 tsp. salt
4 T. milk
2 eggs (beaten)
1 tsp. vanilla

Cream sugar and Crisco. Add eggs, vanilla and milk, mix well. Add sifted flour, baking powder, baking soda and salt. Mix well. Roll out 1/8 inch thick on floured board, sprinkle with sugar.

OLD FASHIONED SUGAR COOKIES

Gerry Riley

Cream 1 c. shortening (use half butter for flavor) with 2 c. sugar until light and fluffy. Add 2 eggs, 1 at a time, beating each thoroughly.

Sift together 5 c. all-purpose flour, 1/2 tsp. soda, 1 1/2 tsp. double-acting baking powder, 1 tsp. salt and 1 tsp. nutmeg.

Add dry ingredients to creamed mixture. Alternate with 1 c. buttermilk or sour cream, ending with dry ingredients.

Roll out 1/8 inch thick on lightly floured pastry cloth or board. Cut with cookie cutters or pastry wheel in desired size or shapes. Sprinkle with sugar.

Bake on greased cookie sheets at 400° for 10 or 15 minutes until light golden brown.

Happiness is like potato salad, when you share it with others it's a picnic.

Included in a youngster's daily diet should be a rare vitamin called B-quiet!

SUGAR SQUARES

Sally Duer

1 c. butterscotch chips
1/4 c. brown sugar
1/4 c. butter or margarine
1 egg
3/4 c. flour
1 tsp. baking powder
1 c. semi-sweet chocolate chips
1 c. miniature marshmallows
1/2 c. walnuts (chopped)
1 tsp. vanilla

Melt butterscotch chips, sugar and butter over medium heat, stirring constantly. Remove from heat, add egg and beat well. Add flour, baking powder and salt. Stir in remaining ingredients. Spread in 8 inch square pan. Bake at 350° oven for 20 - 25 minutes. Cool and cut.

EXTRA SPECIAL CHOCOLATE CHIP COOKIES

Darlene Buckley

1/2 c. butter
1 1/2 c. brown sugar
2 eggs (beaten)
1 tsp. vanilla
1 c. sour cream
2 pkg. chocolate chips
2 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. soda
2/3 c. nuts

Cream butter and gradually add brown sugar creaming thoroughly. Blend in eggs. Sift together flour, baking powder, salt and soda. Add this alternately with sour cream to the creamed mixture. Add vanilla, chocolate chips and nuts. Chill dough until firm. Bake on a greased baking sheet at 350° for 10 to 15 minutes. Yield: about 5 dozen.

OATMEAL CHOCOLATE CHIP COOKIES

Charlene Watland

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
1 c. coconut
2 c. oatmeal
1/2 c. chocolate chips or nuts (or both)

Cream shortening, eggs, sugars together. Add vanilla. Add dry ingredients. Add coconut, oatmeal, chocolate chips and nuts. Drop by spoonful on greased cookie sheet. Bake for 10 minutes in 375° oven.

OATMEAL CHOCOLATE CHIP COOKIES

Phyllis DeVore

1/2 c. shortening
1/2 c. sugar
1/2 c. brown sugar
1/2 tsp. vanilla
1/2 tsp. salt
1/2 c. walnuts (chopped)
1 egg
1 T. water
1 c. flour
1/2 tsp. soda
1 c. oatmeal
1 (6 oz.) pkg. chocolate chips

Bake at 375° 10 to 12 minutes. Makes 4 dozen.

CHOCOLATE DROP COOKIES

Edna Coughennower

3 c. brown sugar
4 eggs
1 1/2 c. milk
5 c. flour
1 1/2 tsp. soda
1 1/2 c. shortening
3/4 c. cocoa
1 tsp. 1 1/2 c. oatmeal
1 c. chocolate chips
1 c. nutmeats
Pinch of salt

Melt shortening and cocoa together and cool. Beat eggs and brown sugar and add cool shortening mixture. Add milk alternately with flour and soda and salt. Then stir in oatmeal and chocolate chips and nuts. If dough is not stiff enough add more oatmeal. Bake 350° oven about 10 minutes. Bakes nicer if dough is chilled before baking. Dough will keep for weeks in the refrigerator. May be frosted with chocolate or white frosting. Makes 10 dozen cookies.

MARSHMALLOW FUDGE BARS

Marlene Clerkin

1 c. butter
2 c. sugar
4 eggs
2 tsp. vanilla
4 T. cocoa
1 1/2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 c. nuts (chopped)

Cream butter and sugar. Add eggs, 1 at a time and vanilla. Add cocoa and other dry ingredients. Bake at 350° for 15-20 minutes. Take out of oven and cover with miniature marshmallows. Return to oven until marshmallows melt. Cool and frost with chocolate frosting.

Wouldn't it be nice if we could find other things as easily as we find fault.

CONGO SQUARES

Anne Capps

2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1/4 lb. butter (oleo)
1 lb. pkg. brown sugar
3 eggs
1 c. walnuts (chopped)
1 large pkg. chocolate chips

Melt butter and mix in brown sugar. Add eggs, 1 at a time, beat after each. Add dry ingredients. Mix well. Add chocolate chips and nuts. Bake 350° 25 to 30 minutes. Spread into pan 10 1/2 x 14 1/2 inch. Cut when cool. Butter pan well.

LUCIOUS BARS

Shirley Lovejoy

1 stick oleo
1 1/4 c. graham crackers (crushed)
1 c. butterscotch chips
1 c. chocolate chips
1 c. coconut
1 c. nuts (chopped)
1 can condensed milk

Melt oleo in 9x13 inch pan. Sprinkle remaining ingredients on top. Bake 350° 20 - 25 minutes.

OATMEAL-APPLESAUCE BARS

Mrs. Don Dietzenbach

1/2 c. butter (1 stick)
1 c. brown sugar
1 egg
1 c. applesauce
1 tsp. vanilla
1 c. raisins
1 1/2 c. flour
1 c. oatmeal
1 tsp. soda
1/2 tsp. nutmeg
1 tsp. cinnamon
Pinch of salt

Combine butter, sugar, egg and applesauce. Add oatmeal and sifted dry ingredients. Stir in vanilla and raisins. (Bars will be moist if raisins are cooked.) Spread batter in 9x13 inch pan with bottom greased. Bake at 350° oven for 20 - 25 minutes. Frost, if desired.

Real friends are those who, when you've made a fool of yourself, don't feel that you've done a permanent job.

Work is love made visible.

CINNAMON COCONUT BARS

Clarice Slater

4 T. margarine
1 1/2 c. sugar
2 c. "instant" flour
1/4 tsp. salt
2 tsp. baking powder
3 tsp. cinnamon
1 c. milk
3 eggs (well beaten)
1 c. coconut (shredded)

Thoroughly cream sugar and shortening. Combine dry ingredients (in sifter). Combine beaten eggs and milk. Add dry ingredients alternately with milk-egg mixture. Add coconut. Spread batter in greased and floured 16x11x 3/4 inch cookie pan. Bake in 350° oven for 25 minutes. When cool, frost with vanilla icing. Makes approximately 4 dozen 1 1/2 inch bars.

VANILLA ICING:

Butter
Powdered sugar
Vanilla
Hot coffee

Mix all ingredients till smooth and creamy. Icing should be only slightly thinner than cake icing.

FROSTED CREAMS

Karen Roeder

1 c. raisins
About 2 c. water

Boil raisins in water till plump. Save 1 c. raisin water.

1 c. shortening
1 1/2 c. sugar
2 eggs (beaten)
(add to sugar mixture)
2 1/2 c. flour
1 tsp. soda
1/2 tsp. cloves
1/2 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1 tsp. vanilla

Add sifted dry ingredients alternately with 1 c. raisin water. Add 1/4 c. chopped nuts and the vanilla. Grease large sheet cake pan. Bake in 375° oven for 25 - 30 minutes.

Frost with caramel frosting.

When you get to the end of your rope, tie a knot in it and hang on.

Earth is crammed with heaven and every common bush is afire with God.

SAUCEPAN RAISIN BARS

Marilyn Brick

1/2 c. shortening
1 c. sugar
1 c. water
1 c. raisins
2 c. flour
1 tsp. vanilla
1/4 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. soda
1/4 tsp. salt
1/2 tsp. baking powder
1/2 c. nuts (chopped)

Combine shortening, sugar, water, raisins, spices and salt in saucepan. Heat gently and let boil 3 minutes. Set aside to cool. Sift flour, soda and baking powder into cooled mixture. Mix together and add nuts and vanilla. Pour into well greased 10x15 inch shallow baking pan. Bake at 350° 20 to 25 minutes. Frost with powder sugar frosting, cut into squares.

FRUIT BARS

Catherine Robb

1 stick oleo
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 T. orange rind
1/2 c. orange juice
2 1/4 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 c. candied fruits
1/2 c. raisins
1/2 c. nuts (optional)

Melt oleo in pan, add sugars, egg, orange rind, orange juice, flour, soda, cinnamon, nutmeg, fruits and nuts. Stir and dough will be soft. Pat on greased cookie sheet 1/4 inch thick. Bake in 400° oven 10-12 minutes. Cut while warm. Can be iced or sprinkled with powdered sugar. Makes 32 squares.

TOFFEE BAR COOKIES

Judy Holland, Deanna Host

1 c. butter or margarine
1 c. brown sugar
1 tsp. vanilla
2 c. all-purpose flour (sifted)
1 (6 oz.) pkg. semi-sweet chocolate pieces
1 c. California walnuts (chopped)

Thoroughly cream together butter, sugar and vanilla. Add flour, mix well. Stir in chocolate and walnuts. Press mixture into ungreased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake in moderate oven 350° 25 minutes or until browned.

While still warm, cut in bars or squares. Cool before removing from pan. Makes about 5 dozen.

7-LAYER BARS

Mary Mozena

1/2 c. oleo (melted)
1 c. graham cracker crumbs
3 1/2 oz. coconut
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 c. nuts
1 small can Eagle Brand milk

Layer ingredients in their above order. Bake at 350° for 30 minutes. Cut while hot.

MARASCHINO CHERRY BARS

Mary Ann DePhillips

BASE:
1/2 c. flour
1/4 tsp. soda
1/8 tsp. salt
1/2 c. brown sugar
1 c. rolled oats
1/3 c. butter (melted)

TOPPING:
1/4 c. flour
3/4 c. sugar
1/2 tsp. salt
2 eggs (beaten)
3/4 c. maraschino cherries (cut up)
1/2 c. coconut
1/2 c. nuts

Mix base all together. Press firmly in 9 inch ungreased pan. Combine topping. Spread on top of base. Bake about 30 minutes at 350°. Cool, then cut in bars.

SWEET DATE NUT BARS

Judy Wingert

1 1/2 c. flour
2 c. sugar
1/4 tsp. salt
1/2 tsp. baking powder
1 c. corn oil
4 eggs
1 tsp. vanilla
16 oz. pkg. dates (pitted) (finely cut)
1 c. nuts (chopped)

Put flour, sugar, baking powder and salt in large bowl. Make well in center. Add oil, eggs and then vanilla. Beat until smooth. Add dates and nuts. Mix well. Turn into greased large jelly roll pan. Bake at 350° for 30 to 35 minutes. Cut into bars while still warm.

O HENRY BARS

Beverly Ellis

4 c. oatmeal
1/2 c. white syrup
1 c. brown sugar
2/3 c. oleo (melted) (measure after melted)
3 tsp. vanilla

Mix and pat into a greased 13x9 inch cookie sheet. Bake at 350° for 20 min. Frost while hot with 1 c. choc. chips, 2/3 c. peanut butter. Cut while warm. Don't overbake or will be very hard.

COFFEE BARS

Alyce Conley

1 c. raisins
1/2 tsp. cinnamon
1 c. sugar
1 1/2 c. flour
1/2 tsp. baking soda
2/3 c. strong coffee
2/3 c. shortening
2 eggs
1/2 tsp. baking powder
1/4 tsp. salt

Combine raisins, coffee and cinnamon. Let stand. Cream shortening, sugar and eggs, beat well. Mix and sift flour, baking powder, soda and salt. Add coffee and raisins. Spread batter on greased cookie sheet. Bake in moderate oven 350° 20 to 25 minutes. While warm spread with coffee glaze.

COFFEE GLAZE:
1 1/2 c. sifted powdered sugar, mixed with enough strong coffee to make thin frosting.

PINEAPPLE NUT BARS

Judy Wingert

2 c. sugar
1/2 c. margarine (melted)
4 eggs
1/2 tsp. salt
1/2 tsp. soda
1 1/2 c. flour
1 (No. 2) can crushed pineapple (well drained)
1 c. nuts (chopped)

After draining the juice from the pineapple. Place on paper towel to dry even more. Combine sugar and butter. Beat in eggs, 1 at a time and dry ingredients alternately with pineapple. Add nuts. Mix well. Bake in oiled and floured large jelly roll pan. Bake in 350° oven for about 25 to 30 minutes. Cool. Cut into bars and sprinkle with confectioners' sugar. Makes about 3 dozen.

HEATH BAR COOKIES

Mrs. Leo Harmeyer

1 c. brown sugar
1 c. shortening
1/2 c. white syrup
4 c. oatmeal
1 c. chocolate chips
1/2 c. peanut butter

Mix together brown sugar and shortening. Blend in white syrup. Add oatmeal. Bake at 350° for 15 minutes in an ungreased jelly roll pan. It will be bubbly. Cool until almost cold and cut. Melt chocolate chips and peanut butter in double boiler. Spread and recut.

Trouble is only opportunity in work clothes.

CHOCOLATE CHIP BARS

Ivadell Hayes

1/2 c. margarine
6 T. sugar
Cream together.
Add:
1 tsp. vanilla
1 egg
3/4 c. flour
1/2 tsp. soda
6 T. brown sugar
1/2 tsp. salt
1 c. quick oatmeal
1/2 c. nuts
6 oz. pkg. chocolate chips
Spread in greased 13x9 inch pan. Bake at 375° for 12 to 14 min.

GUMDROP BARS

Cleo Engel

4 eggs
2 c. light brown sugar
1 T. cold water
2 c. flour
1/4 tsp. cinnamon
1/2 c. nuts
1 c. orange slices (shredded)
Beat eggs. Add sugar and water. Sift flour, salt and cinnamon. Fold in and add nuts and gumdrops. Bake in slow oven in oblong cake pan (about 45 minutes at 325°). Cut in pieces when cold. Frost with a sprinkling of powdered sugar.

ITALIAN COOKIES (Fusilli)

Mrs. Charles Farmaro

6 eggs
1/2 tsp. salt
1 tsp. vanilla
1 tsp. baking powder
2 T. sugar
3 T. Mazola oil
3 1/2 c. flour
Beat eggs and add rest of ingredients in the order given. Knead well and let stand in covered bowl about 3 minutes. Roll out a small amount at a time, the thinner the better. Cut into strips and make into any desired fancy shapes. Fry in deep Mazola oil until a delicate brown. Frost with powdered sugar frosting. Makes about 4 dozen.

Men are like steel, when they lose their temper, they are worthless.

ITALIAN ALMOND COOKIES

Mary Rose Pagano

5 eggs
1 c. sugar
2 tsp. vanilla
1 pkg. almonds (sliced)
Flour (see directions below)
1 c. Mazola oil
2 tsp. baking powder
2 tsp. almond flavoring
1 tsp. salt

Beat eggs and oil together. Add sugar and vanilla and almond flavoring. Add rest of ingredients including nuts. Mix in enough flour to roll dough. Roll in strips 1 inch wide. Place on well greased cookie sheet about 2 inches apart. Bake at 425° till half baked. Remove from oven and cut diagonally in strips about 1/2 inch wide. Place on cookie sheet, cut side down. Put back in oven. Bake until slightly brown.

ITALIAN COOKIES

Eve McMichael
Altoona, Iowa

1 c. Crisco
1 c. white sugar
6 eggs
1 tsp. vanilla
1 tsp. salt
4 tsp. baking powder
4 c. flour

Cream sugar, Crisco, thoroughly. Add eggs, 1 at a time, or beat entire amount and add to Crisco mixture, also vanilla. Sift flour, salt and baking powder. Add to above mixture. Drop onto greased cookie sheet. Don't flatten. Bake at 400° 15 minutes. Don't expect a brown cookie. Frost with icing - with a dash of lemon juice or lemon extract. Fancy up with colored sugar or leave plain. They are very good.

ITALIAN COOKIES --- KNOTS

Clara Formaro

4 eggs
1/2 c. Mazola oil
3/4 c. milk
3/4 c. sugar
1 1/2 T. baking powder
1 tsp. vanilla
Enough flour to make medium soft dough, about 7 c.

Beat eggs. Add rest of ingredients in order given. Roll out a small amount at a time to about the thickness of a rope. Cut each piece about 3 inches in length and tie in a knot. Fry in deep Mazola oil until a golden brown. Frost with powdered sugar frosting.

APPLESAUCE OATMEAL COOKIES

Sandra Schmitz

2 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
3/4 c. soft shortening
1 c. brown sugar
1 egg
1 c. canned applesauce
1 1/2 c. oatmeal (uncooked)
1/2 c. walnuts (chopped)
1/2 c. raisins

Sift together flour, soda, salt and cinnamon into bowl. Add shortening, sugar, egg and applesauce. Beat until smooth, about 2 minutes. Stir in rolled oats, nuts and raisins. Drop by tablespoon onto greased cookie sheets. Bake at 375° 12 to 15 minutes.

APPLESAUCE COOKIES

Sally Duer

2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 c. butter or margarine
1 c. sugar
1 tsp. baking soda
1 c. applesauce
1 egg (well beaten)
1 c. nuts (chopped)
1 c. raisins (chopped)

Cream butter and sugar. Sift dry ingredients. Stir soda into applesauce. Add egg and combine with creamed mixture. Gradually add sifted dry ingredients. Stir in nuts and raisins. Bake at 375° for 15 minutes.

APPLE COOKIES

Mrs. Billie Bauman

1/2 c. butter or oleo
1 1/3 c. brown sugar
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 egg

Cream together.

Add:

2 c. flour
1/4 tsp. soda
1 c. apples (unpeeled, chopped)
1 c. raisins
1 c. nuts
1/4 c. milk
1 tsp. vanilla

TOPPING:

1 1/2 c. powdered sugar
1 1/2 T. butter
1/4 tsp. vanilla
1/8 tsp. salt
2 1/2 T. hot milk

Pour over while hot.

Continued Next Page.

APPLE COOKIES (Continued).

Bake 12 minutes for drop cookies, or 15 - 25 minutes for bars at 350°.

CHERRY OATMEAL COOKIES — Ruth Dominy

1/2 c. shortening
1/2 c. butter
1 c. brown sugar (packed)
1 c. sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. maraschino cherries (drained and chopped)
1/2 c. flaked coconut
2 c. oatmeal
1/2 c. more cherries (drained and sliced)

Combine shortening and sugar. Beat until light and fluffy. Beat in eggs and vanilla. Sift together flour, baking powder, baking soda and salt. Gradually add to batter. Stir in 1/2 c. cherries, coconut and oatmeal. Chill 1 hour. Drop by tablespoonfuls onto baking sheets. Place a piece of remaining cherries atop each cookie. Bake in 375° oven 10 - 12 minutes.

CHOICE OATMEAL CRISPIES — Karen Roeder

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs (beaten)
1 tsp. vanilla
1 1/2 c. flour (sifted)
1 tsp. salt
1 tsp. soda
3 c. quick oatmeal
1/2 c. walnuts (chopped)

Cream shortening and sugars. Add eggs and vanilla and beat well. Sift flour, salt and soda, add to sugar mixture. Stir in oatmeal and nuts. Divide dough into 4 equal parts. Place each part on wax paper. Shape into a roll about 6 inches long and 1 1/2 inches in diameter. Roll up and chill about 2 hours, in freezer compartment of refrigerator. When ready to bake, slice cookies 1/4 inch thick. Bake on ungreased sheet at 350° for 8 - 10 minutes. Makes 6 dozen crisp cookies.

The bonds of matrimony are worthless unless the interest is kept up.

OATMEAL CRUNCHIES

Anna Clayton

1 c. all-purpose flour (sifted)
1/2 c. granulated sugar
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. brown sugar
1/2 c. shortening
1 egg
1/4 tsp. vanilla
3/4 c. quick-cooking rolled oats
1/4 c. walnuts (chopped)

Sift together flour, granulated sugar, baking powder, soda and salt. Add brown sugar, shortening, egg and vanilla; beat well. Stir in rolled oats and walnuts. Form dough into small balls. Dip tops in a little additional granulated sugar. Place on ungreased cookie sheet. Bake in moderate oven 375° for 10 to 12 minutes. Makes about 3 1/2 dozen cookies.

NO BAKE OATMEAL COOKIES

B. Rash - Donna Nauman
Janice Wickham - Debbie Killin (5th grader)

1/4 lb. butter
2 c. sugar
1/3 c. cocoa
1/2 c. cream
1/2 c. crunchy peanut butter
3 c. quick cooking oatmeal
Pinch of salt
1 tsp. vanilla

Cook together first 4 ingredients until a good rolling boil. Add remaining ingredients. Drop by spoonful on wax paper.

OATMEAL - COCONUT COOKIES

Margaret Murphy

1 c. butter
1 c. white sugar
1 c. brown sugar
2 eggs
2 c. flour
1 tsp. salt
1 tsp. soda
1/2 tsp. baking powder
2 c. quick oatmeal
1 c. coconut
1 c. chocolate chips
1 c. nuts

Sift flour, add soda, baking powder and salt. Cream butter. Add sugar, mix well and add eggs and flour mixture. Add oatmeal, coconut and nuts and chips. Roll in balls. Bake on cookie sheet 350° until brown and no moist spots visible.

Even a fish wouldn't get into trouble if he kept his mouth shut.

OATMEAL COOKIES

Mrs. Ralph Mullen

1 c. flour (sifted)
1/2 c. granulated sugar
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. brown sugar
1/2 c. oleo
1 egg
1/4 tsp. vanilla
3/4 c. quick cooking oats
1/4 c. nuts (chopped)

Sift together flour, sugar, baking powder, baking soda and salt. Cream shortening, add brown sugar, egg, vanilla. Beat well! Add dry ingredients. Add oats and nuts. Form dough into small balls. Dip tops in sugar. Place on ungreased cookie sheet 375°, 10 - 12 minutes. Makes 3 1/2 dozen.

OATMEAL COOKIES

Mrs. Billie Bauman

2 c. oatmeal
2 c. flour
1 c. sugar
1 c. shortening
1 c. nuts
1 c. raisins
2 eggs
1 tsp. soda (dissolved in 4 T. sweet milk)
1 tsp. cinnamon
Pinch of salt
1 tsp. vanilla
1/2 tsp. baking powder

Mix in order given. Drop by spoonfuls. 325° oven 10 to 15 minutes.

QUICK COOKIES

Dorothy Halliburton

1 (15 oz.) can sweetened condensed milk
1/2 c. peanut butter
2 c. raisins

Preheat oven to 375°. Mix milk, peanut butter and raisins. Drop by teaspoonful onto well greased baking sheet. Bake in oven 12 minutes or until brown. Makes about 24 cookies.

STRAWBERRY COOKIES

Pauline Coleman

2 boxes strawberry Jello, 3/4 c. Eagle Brand milk, 1 c. fine coconut, 1 c. pecans (chopped fine).

Mix all ingredients together. Shape into strawberries. Dip in red sugar, then dip top in green sugar to make stem. Shapes better if cooled in refrigerator awhile.

PUMPKIN COOKIES — Bonnie Evans

1 c. sugar
1 c. pumpkin
1/2 c. oleo
1 egg
2 1/2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. salt
1 tsp. pumpkin spice
1 tsp. vanilla
1 c. nuts

Mix first 4 ingredients. Sift flour with spices. Mix. Cook 7 minutes at 400°. Frost.

FROSTING:
2 T. butter (melted)
2 T. orange juice
4 T. brown sugar

Melt over low heat. Add powdered sugar to spread.

PUMPKIN COOKIES — Ruth Bright

1 c. shortening
1 c. sugar
1 c. pumpkin
1 egg
2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1 c. raisins

FROSTING:
3 T. butter
4 tsp. milk
1/2 c. brown sugar
3/4 tsp. vanilla
1/2 c. powdered sugar

Cookies - Cream shortening, sugar and pumpkin. Add eggs, mix well. Add dry ingredients and raisins. Drop from spoon. Bake 10 - 12 min. at 375°.

Frosting - Cook butter, milk and brown sugar until dissolved. Cool and add powdered sugar and vanilla. Spread on warm cookies.

There is some consolation in the fact that even though your dreams don't come true, neither do your nightmares.

ORANGE SLICE COOKIES

Doris Balvin

Sift together:
4 c. flour
1 1/2 tsp. soda
1 1/2 tsp. cream of tartar
Beat together:
2 c. brown sugar
3/4 c. shortening
(Crisco or oleo)
2 T. orange juice
2 T. hot water
2 eggs

Add sifted ingredients. Then fold in:
1 lb. orange slices (cut fine)
3/4 c. nuts (if desired)

Drop with spoon on a greased cookie sheet. Bake at 350° about 12 minutes.

ORANGE SLICE COOKIES

Mrs. Ralph Mullen

1 1/2 c. brown sugar
1/2 c. oelo
2 eggs
2 c. flour
1 tsp. salt
1 tsp. soda
1/2 lb. orange slices
1/2 c. coconut
1/2 c. quick cooking oatmeal

Cream oleo and sugar. Beat in eggs. Sift 1 1/2 c. flour, soda, salt. Blend into creamed mixture. Cut orange slices into small pieces and mix with remaining 1/2 c. flour. Add with remaining ingredients. Drop on greased cookie sheet. Bake 350° for 12 min.

CARROT COOKIES

Sally Duer

1 c. shortening
1 c. sugar
1 c. carrots (mashed, cooked)
1 egg
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Cream shortening, sugar, egg, carrots and vanilla, with beater. Add dry ingredients and mix by hand. Bake on greased cookie sheet for 15 minutes at 350°.

FROST:
2 c. powdered sugar
2 T. butter (melted)
Rind and enough juice from 1 orange
(to make of spreading consistency)

Abraham Lincoln was not famous because he was born in a log cabin - but, because he got out of it.

SEE BOX DATE ROLL COOKIES — Ruth McCoy

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
3 eggs
4 c. flour
1 tsp. soda
1 tsp. vanilla

DATE FILLING:

Boil 1 lb. dates which have been pitted and cut fine with 1/2 c. sugar and 1/2 c. water. Cook until thick and cool. Add 1 c. chopped walnuts, if desired.

Cream butter and sugars. Add eggs. Beat well. Add dry ingredients to creamed mixture. Divide dough in two parts and roll out about 1/4 inch thick. Cover with date mixture, roll up and chill overnight in refrigerator. Cut in slices 1/4 inch thick. Bake at 350° for 10 to 12 minutes.

CARAMEL FILLED COOKIES — Dorothy Mihalovich

2 c. butter or part oleo
1 1/2 c. brown sugar
3 egg yolks
4 c. flour (unsifted)

Roll in small balls and flatten with fork. Bake at 350° 10-15 minutes. Cool and frost like a sandwich cookie.

ICING:

6 T. burnt sugar
4 T. butter
3 c. powdered sugar
1 tsp. vanilla

Put in double boiler to keep warm while frosting.

BURNT SUGAR:

Melt 1 c. white sugar in iron skillet till golden brown. Remove from heat add 1 c. hot water continue cooking till thick.

TAKE TIME -
Take time to work - it is the price of success.
Take time to think - it is the source of power.
Take time to play - it is the secret of youth.
Take time to read - it is the foundation of knowledge.
Take time to worship - it is the highway to reverence.
Take time for friends - it is the source of happiness.
Take time to love - it is the one sacrament of life.
Take time to dream - it hitches the soul to the stars.
Take time to laugh - it is the singing that helps with life's loads.
Take time to pray - it helps to bring God near and washes the dust of earth from our eyes.

ICEBOX DATE PINWHEELS

Kay Kerpon

1 c. white sugar
1 c. brown sugar
1 c. oleo
3 eggs
4 c. flour
1 tsp. soda
1 tsp. vanilla

FILLING:
2 lb. dates (chopped)
1 c. water
1 c. sugar

Boil until thick, stirring occasionally. Cool.

Cream until fluffy sugar and oleo or shortening, add eggs, then flour, soda and vanilla. Divide dough into 2 parts. Roll out thin. Cover with 1/2 of filling. Roll as for jelly roll and chill several hours or overnight in refrigerator. Slice and bake on greased cookie sheet in 350° oven for 10 minutes or until light brown. Makes about 6 dozen.

FROSTED COOKIES

Catherine Koloski

1/2 c. shortening
1 egg
1 1/2 c. flour
1/2 tsp. cinnamon
1/2 tsp. soda
1/4 c. nuts (chopped)
1 c. brown sugar
1/2 c. strong hot coffee
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. raisins

Blend shortening, sugar and eggs. Add hot coffee, stir well. Sift dry ingredients. Add raisins and nuts. Add to first mixture. Pour into jelly roll pan, 1/4 inch thick. Bake 10 to 15 minutes at 350°. Spread while warm with icing.

ICING:
1 c. powdered sugar
1 T. butter (melted)
Add enough hot water to make a spreading consistency

Cut into squares.

It's better to remain silent and be thought a fool, than to speak and remove all doubt.

Bonnie Evans

POTATO CHIP COOKIES

1 c. sugar
1 c. butter
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
1 c. butterscotch chips
1 c. nuts
2 c. potato chips (coarsely rolled)

Cream butter and sugars. Add eggs and blend well. Sift flour with soda and add remaining ingredients. Drop on greased baking sheet. 375° for 10 - 12 minutes.

Sally Duer

GRAHAM CRACKER COOKIES

1 large pkg. semi-sweet chocolate chips
22 graham crackers (almost 1 pkg.) (crushed)
1 can sweetened condensed milk

Melt chocolate chips. Add milk and cook 10 minutes. Remove from heat add graham crackers. Let stand 15 minutes. Drop on buttered cookie sheet. Bake 10 minutes at 350°. Remove from pan at once.

Mrs. Nick (Mary) Kerpon

ROLLED WHEAT DROP COOKIE

3 sticks or 1 1/2 c. shortening
3 1/4 c. sugar
3 eggs
1 1/2 tsp. soda
1 1/2 c. raisins (ground)
1/8 c. molasses with 1/8 c. water or 1/4 c. Karo
1 1/2 tsp. cinnamon
4 1/2 c. flour
1 1/2 tsp. salt
3 c. rolled wheat (Zoom)
1 1/2 tsp. vanilla
1 c. nuts (optional)

Cream shortening, add sugar, then eggs. Add the molasses and water mix, raisins, then salt, soda, cinnamon, vanilla, the rolled wheat and flour. Add nuts. Drop by teaspoonful on greased cookie sheet. Bake in 375° oven 10 to 15 minutes or until light brown. Makes 100 cookies. Very GOOD!!

Mary Ann DePhillips

CEREAL SNAPS

1/2 c. margarine
1/2 c. brown sugar
1/2 c. granulated sugar
1 egg
1 tsp. vanilla
1 1/2 c. all-purpose flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
2 c. rice cereal
1 1/2 1 1/3 c. coconut

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CEREAL SNAPS (Continued).

Cream butter with sugars, add egg and vanilla. Cream till fluffy. Add the flour, baking powder, soda, salt. Mix well, then stir in the cereal and coconut. Shape in small balls or drop teaspoonful on ungreased cookie sheet. Bake at 350° about 10 minutes or till lightly browned. Cool slightly, then remove from pan. Makes 5 dozen or 6 dozen.

SOUR CREAM COOKIES (Dropped.) Edna Wagner
California

1/2 c. shortening
1 1/2 c. sugar
2 eggs
3 1/2 c. flour
1/2 tsp. salt
1 c. thick sour cream
2 tsp. soda
1 tsp. vanilla

Cream first 3 ingredients together, then add the rest. Drop by spoon on greased cookie sheet. Bake in 425° oven for about 10 to 12 minutes. You may have to use less heat depending on your oven.

HELLO DOLLY (A candy cookie.) Judy Ohnemus

1 1/2 c. vanilla wafer crumbs
1 stick oleo

Melt oleo in pan and mix with crumbs and form crust.

1 c. coconut (moist)
1 c. nuts (chopped)
1 (6 oz.) pkg. chocolate chips

Mix and place on top of crust.

Pour 1 can of Eagle Brand milk over mixture. Bake at 350° for 30 minutes.

SAUCEPAN SCOTTIES Nicki Brewer

1/2 c. oleo
1 1/2 c. flour
2 tsp. baking powder
2 eggs
1/ c. chocolate chips
1 1/2 c. brown sugar

In 13x9 inch cake pan melt oleo. Mix in brown sugar, eggs, flour and baking powder. Sprinkle chocolate chips on top. Bake 20-25 minutes at 350°.

Love is the most wonderful thing in the world and it is the thing that lasts the longest.

CHOCOLATE CRINKLES

Cleo Engel

1/2 c. vegetable oil
4 sq. unsweetened chocolate (4 oz.) (melted)
2 c. granulated sugar
4 eggs
2 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Mix oil, chocolate and granulated sugar. Blend in 1 egg at a time until well mixed. Add vanilla. Measure flour by dipping method or by sifting. Stir flour, baking powder and salt into oil mixture. Chill several hours or overnight.

Heat oven to 350°. Drop teaspoonfuls of dough into powdered sugar. Roll in powdered sugar and shape into balls. Place about 2 inches apart on greased baking sheet. Bake 10 to 12 minutes. Do not overbake! Makes about 6 dozen cookies.

CHOCOLATE CHEWS

Mrs. Loraine McCabe

1/2 c. shortening
1 2/3 c. sugar
2 tsp. vanilla
2 eggs
2 (1 oz.) sq. unsweetened chocolate (melted)
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/3 c. milk
1/2 c. powdered sugar

Cream shortening, sugar and vanilla together. Beat in eggs, then chocolate. Sift dry ingredients alternately with milk. Chill 2 hours. Form into balls and roll in powdered sugar. Bake for 20 minutes at 350°.

AUNT CONNIE'S FUDGE COOKIES

Charlene Formaro

3 c. oatmeal
6 T. cocoa
1 tsp. vanilla
2 c. sugar
1/2 c. nuts
1/2 c. coconut
1/2 c. milk
1 stick butter or margarine

Mix together the sugar, milk and butter or margarine. Boil for 1 minute. Remove from stove. Mix in the remaining ingredients. Drop by spoonful on wax paper and let cool.

Do your level best and then go on to the next thing.

M&M CHOCOLATE COOKIES

Anne Capps

1 c. shortening
1 c. brown sugar
1/2 c. granulated sugar
2 tsp. vanilla
2 eggs
2 1/4 flour (sifted)
1 tsp. soda
1 tsp. salt
1 1/2 c. M&M

Cream shortening, sugar. Add eggs and vanilla and blend well. Add dry ingredients. Add M&Ms. Bake 375° 10 minutes. 6 dozen, 2 1/2 inch cookies.

NO COOK PEANUT BUTTER KISSES

Mrs. J. C. Murphy

1 c. peanut butter
1 c. jam, honey or corn syrup
2 c. non fat dry milk powder or
4 c. instant non-fat dry milk crystals

Mix peanut butter and jam, honey or syrup. Then add non-fat dry milk to make a heavy dough consistency. Shape into small balls or press into a pan or shape into a long roll to be cut in small pieces.

PEANUT BUTTER COOKIES AND STAR COOKIES

Marcia Hurley

1 c. shortening
1 c. granulated sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. peanut butter
3 c. flour*
2 tsp. soda
1/2 tsp. salt

Cream sugar and shortening. Add eggs and vanilla. Stir in peanut butter. Sift dry ingredients and add to creamed mixture. Drop by teaspoon on ungreased cookie sheet. Press with floured fork to make criss-cross. Bake at 350° for 10 minutes or till light brown. Makes 5 dozen.

*For richer cookies use 2 c. flour.

STAR COOKIES:

Use above recipe but roll in small balls. Bake 8 minutes at 350°. Take out and press chocolate stars in cookies. Bake 3 more minutes. A decorative holiday or special occasion cookie. There are approximately 60 chocolate stars per package.

If we trust more we will worry less.

PEANUT BLOSSOMS — Judy Bailey - Anne Capps - Norma Schmitz

1 3/4 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. sugar
1/2 c. brown sugar (packed)
1/2 c. shortening
1/2 c. peanut butter
1 egg
2 T. milk
1 tsp. vanilla
48 milk chocolate kisses

Combine all ingredients except candy into a large bowl. Mix a low speed till dough forms. Shape dough in balls. Roll balls in sugar. Put on ungreased cookie sheet. Bake 375° 10 - 12 minutes. Top each cookie immediately with candy kiss and press down firmly.

EASTER EGG COOKIES — Faith Shaw

1 c. butter or margarine
1/2 c. brown sugar
1 tsp. almond or vanilla
1 egg
3 c. flour
1/2 tsp. salt
1 c. oatmeal

Blend butter and sugar till creamy, add vanilla and egg. Add flour, salt and oatmeal, mixing well after each. Shape dough with hands to form an egg. Bake on ungreased cookie sheet in 325° oven for 20 minutes. Cool and decorate with different colored frosting and colored sugar or candies. You may make the eggs large enough to write each child's name on one.

GRANNY'S COOKIES — Mrs. Otto (Carrie) Kloewer

1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg (beaten)
1 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. baking powder
1 c. oatmeal
1/2 c. coconut
1/2 c. nuts
1 tsp. vanilla

Drop by teaspoon onto cookie sheet and flatten with fork. Bake for 5 to 7 minutes at 375°.

The world is full of willing people.
Some willing to work and others willing to let them.

PAT'S COOKIES

Patrica Yamen

1/2 c. shortening
1/2 c. brown sugar
2 eggs
1 c. sour cream
1 tsp. vanilla
2 3/4 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1 pkg. butterscotch chips
2/3 c. cashew nuts

Place on greased cookie sheet. Bake at 400° for 8 to 10 min.

FROSTING:
1/2 c. butter (melt till brown)
2 c. powdered sugar
1 tsp. vanilla
3 T. boiling water

GINGERSNAPS

B. Rash

1 1/2 c. shortening
2 c. sugar
2 eggs
1/2 c. molasses
4 c. flour
2 tsp. soda
2 tsp. cinnamon
2 tsp. cloves
2 tsp. ginger
1/2 tsp. salt

Cream together shortening, sugar, eggs and molasses. Sift together flour, soda, cinnamon, cloves, ginger and salt. Add to creamed mixture. Shape dough into small balls and roll in sugar. Bake at 375° for 10 - 12 minutes.

BRER RABBIT MOLASSES COOKIES

Anne Capps

3/4 c. shortening
1 c. sugar
1 egg
1/4 c. Brer Rabbit molasses
2 c. flour (sifted)
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. salt

Cream together 3/4 c. shortening, 1 c. sugar. Add egg and Brer Rabbit molasses. Blend well. Sift the dry ingredients and add to the molasses mixture. Mix well and chill. Form into 1 inch ball roll in granulated sugar. Place on greased cookie sheet. Bake 8 to 10 minutes at 375°.

Even the woodpecker has found that the way to progress is to use your head.

INDIANS — Katy Morgan

Melt 1 3/4 sticks oleo in saucepan. Add 4 T. cocoa. Let cool slightly. Add 2 c. sugar, 3 eggs (1 at a time), 2 c. flour, 1 tsp. vanilla, nutmeats (if desired). Beat well. Bake in large cookie sheet. Cool and frost with chocolate butter frosting. 15 minutes at 350°.

JUMBLES — Mary Ann DePhillips

2/3 c. shortening
1 c. brown sugar
1/2 c. granulated sugar
2 eggs
1 tsp. salt,
1 tsp. cinnamon
1 tsp. soda
1 c. dates (cut up) and nuts
1 c. evaporated milk (undiluted)
1 tsp. vanilla
3 1/2 c. flour (sifted)
1 tsp. baking powder
1 small pkg. chocolate chips

Cream shortening and sugars. Add eggs, beat well. Add the rest of ingredients alternately with canned milk. Chill for 1 hour. Drop by tsp. on greased cookie sheet. Bake at 375° for 10 minutes or till brown. This makes several dozens. Frosting is browned butter glaze.

BROWNED BUTTER GLAZE:

Heat 2 T. butter until brown. Beat in 2 c. powdered sugar till smooth and 1/4 c. undiluted can milk if too thin add more powdered sugar, 1 tsp. vanilla.

DANISH PUFF — Sharon Reid

1 stick oleo
1 c. flour
1 - 3 T. water

Mix like pie dough, flatten with hand onto cookie sheet.

1 c. water
1 stick oleo

Put in pan and boil. Take water and oleo mixture and put in bowl and add:

1/2 c. flour
3 eggs (beaten)(1 at a time)
1/4 tsp. vanilla

Pour on top of crust on cookie sheet. Bake 1 hour at 350°.

Most families are like a model T. Ford, it has at least one crank.

Cakes, Frostings and Candy

JELLO UPSIDE-DOWN CAKE

Ruth Dominy

1 (3 oz.) pkg. orange pineapple Jello
1 c. boiling water
1 can sliced peaches
1 (8 inch) white layer cake (baked)
1 pkg. Dream Whip

Dissolve Jello in boiling water. Drain peaches, measuring syrup. Add water to make 1 c. Stir in and chill until slightly thickened. Place peaches in 8 inch layer pan. Cover with about 1 1/4 c. Jello. Place cake layer on Jello, top side up. Spread remaining Jello over cake. Chill until firm. Unmold. Garnish with whipped cream. Makes 6 servings. Any combination of fruit and Jello can be used.

PINEAPPLE CAKE

Janice Wickham

15 graham crackers
1/2 c. butter
2 c. powdered sugar
2 eggs
1 can crushed pineapple
1/2 pkg. marshmallows
1/2 pt. whipped cream
Nuts

Crush graham crackers, put in pan. Mix butter, powdered sugar and eggs. Beat 5 minutes. Pour over crackers. Whip cream and fold in drained crushed pineapple and a few marshmallows. Pour this over the top of the graham crackers and sprinkle with nuts. Chill overnight in refrigerator.

POUND CAKE

Margaret Murphy

2/3 c. shortening
1 1/4 c. sugar
2/3 c. milk
1 tsp. extract
2 c. flour (sifted)
1 tsp. salt
1/2 tsp. baking powder
3 eggs

Cream shortening and sugar until light and fluffy. Add milk and extract. Blend. Sift dry ingredients. Add to creamed mixture. Beat until smooth. Add eggs, 1 at a time and beat well after each egg. Beat entire mixture well. Then pour into well greased loaf pan. Bake in 300° oven for 1 hour and 25 - 30 minutes.

I'd rather walk in the dark with my hand in the hand of God than to walk in the light alone.

Dorothy Mihalovich

CARROT CAKE

Mix into one bowl:
2 c. sugar
2 c. flour
2 tsp. soda
3 tsp. cinnamon
1 tsp. salt

Mix into another bowl:
1 1/2 c. oil
4 eggs (unbeaten)
3 c. carrots (grated)(beat well)

Slowly add sifted dry ingredients into wet mixture. Mix well.
Bake at 350° for 35 - 40 minutes.

FROSTING:
1 stick margarine
1 (8 oz.) pkg. cream cheese
1 box powdered sugar
2 tsp. vanilla

Dee Davisson

CARROT CAKE

3 c. flour
2 tsp. baking soda
2 tsp. cinnamon
1 1/2 c. salad oil
4 eggs (unbeaten)
2 tsp. baking powder
1 tsp. salt
2 c. sugar
3 c. raw carrots (shredded)
1/2 c. nuts

Combine sugar and oil and beat together thoroughly. Add carrots and blend 1 egg at a time and beat well. Add dry ingredients gradually and blend. Pour in a 10 inch tube pan. Bake at 350° for 1 hour or until done.

Agnes Young

14-CARAT CAKE

2 c. flour (sifted)
2 tsp. baking powder
1 1/2 tsp. soda
1 1/2 tsp. salt
2 tsp. cinnamon
1/2 c. salad oil
4 eggs
2 c. carrots (finely grated)
1 (8 1/2 oz.) can crushed pineapple (drained)
1/2 c. nuts (chopped)
1 (3 1/2 oz.) can flaked coconut
Cream Cheese Frosting

Sift flour, baking powder, soda, salt and cinnamon. Add sugar, oil and eggs. Mix well. Add carrots and pineapple, nuts and coconut. Blend thoroughly. Pour into 3 (9 inch) layer cake pans that have been greased and floured. Cool and frost.

Continued Next Page.

14-CARAT CAKE (Continued).

CREAM CHEESE FROSTING:
1/4 lb. butter
8 oz. cream cheese
1 tsp. vanilla
1 lb. confectioners' sugar

Combine butter, cream cheese and vanilla. Cream well. Add sugar gradually. Beat well. If mixture is too thick to spread add a small amount of milk.

CARROT CAKE

Anna Clayton

Blend:
1 1/2 c. Wesson oil
2 c. sugar
4 eggs
Add:
2 c. raw carrots (grated)
1 small can crushed pineapple (not drained)
1 c. nuts
Then sift dry ingredients (add to first mixture):
2 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt

Bake 350° oven 35 - 40 minutes.

FROSTING:
8 oz. cream cheese
1/2 c. butter
1 box powdered sugar
1 tsp. vanilla

Around the corner I have a friend
In this great city that has no end;
Yet days go by and weeks rush on,
And before I know it a year has gone,
And I never see my old friend's face;
For life is a swift and terrible race.

'Tomorrow', I say, I'll call on Jim,
Just to show that I'm thinking of him.
But tomorrow comes and tomorrow goes,
And distance between us grows and grows.
Around the corner -- yet miles away.
'Here's a telegram, sir' -- Jim died today!
And that's what we get, and deserve in the end;
Around the corner, a vanished friend.

TEN KARAT CAKE

Mrs. Daniel Rupprecht

4 eggs
1 1/2 c. salad oil
2 c. sugar
3 c. carrots (shredded)
(approximately 10 med. size)
2 c. cake flour
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. soda
1/2 tsp. baking powder

FROSTING:
1 stick butter
1 lb. box powdered sugar
8 oz. pkg. cream cheese
1 c. nuts (chopped)
1 tsp. vanilla

Beat the eggs until yellow. Add oil and beat well. Gradually add sugar, beating after each addition. Put on low speed and add carrots. Sift flour, salt, soda and cinnamon together. Add this to first mixture slowly. Bake in 3 (9 inch) greased and floured pans for 50 minutes at 325°. Fill between layers, top and sides with above frosting.

Frosting - Have ingredients room temperature. Cream together the cream cheese and butter. Add powdered sugar gradually. Then add the nuts and vanilla.

FRUIT COCKTAIL CAKE

Mrs. Hugo Schmitz

2 c. flour
1/2 c. shortening
2 eggs
1 1/2 c. sugar
2 tsp. soda
1 med. (No. 303) can fruit cocktail
1/4 tsp. salt (a sprinkle)
Nuts (added, if desired)

TOPPING:
1/2 c. oleo
1/2 c. can milk
3/4 c. white sugar
1 tsp. vanilla

Boil for 2 minutes. Pour on top of cake.

Mix together. Put in greased pan. Sprinkle 1/2 c. brown sugar on top. Bake for 45 minutes at 350°.

Some women like to travel
While others like a book,
But the woman who will get her man
Is the girl who likes to cook!

OATMEAL CAKE

Helen Brewer - Mary Ann Coenen

Pour 1 1/2 c. hot water over 1 c. oatmeal and set aside.
Cream:
1 c. brown sugar
1 c. white sugar
1/2 c. shortening
Add:
2 eggs
Beat.
Sift:
1 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
Add oatmeal and 1 tsp. vanilla. Bake in greased oblong pan at 350° until done.

ICING:
Stir and bring to boil:
1 1/2 c. brown sugar
1 stick oleo
2 T. Pet milk
Boil 1 minute.
Add:
1/2 c. nuts (chopped)
1 can coconut
1 c. dates
1/2 c. oats
Spread on cake and put back in oven until brown.

LE GÂTEAU SPÉCIAL

Sister Ghislene

1 1/4 c. boiling water
1 c. oatmeal
1 c. brown sugar
1 c. white sugar
1 stick butter
2 eggs
1 1/3 c. flour
1 tsp. flour
1 tsp. soda
1 tsp. baking powder
1/4 tsp. salt
1 tsp. cinnamon
Combine oatmeal and water and let stand 10 minutes. Cream sugars, butter. Add eggs. Sift dry ingredients and add. Beat well. Add oatmeal mixture. Bake at 350° for 30 minutes.

ICING:
3/4 c. brown sugar
4 T. butter
1 tsp. vanilla
1/4 c. Pet milk
Bring to boil. Remove from heat.
Add:
2 c. coconut
1 c. nuts (chopped)
Spread on cake while warm. Put under broiler until crisp (lightly brown).

AS YOU LIKE IT CAKE — Amanda Wren

4 eggs
1 c. sugar
1 c. oil
2 1/2 c. flour
1 tsp. baking powder
1/2 tsp. soda
Pinch of salt
1 tsp. vanilla

Mix all ingredients together. Pour 3/4 of batter in extra large cake pan. Spread 1 can pie filling (of your choice) over batter. Dribble rest of dough over top. Bake 30 minutes at 350°. Dribble powdered sugar frosting over top.

THROW TOGETHER CAKE — Sister Barbara Jeanne, C.PP.S.

1 c. flour
1 c. sugar
1 tsp. baking powder
3/4 c. milk

Melt 1 stick butter, place in glass casserole. Place 1 can of canned fruit (peaches or fruit cocktail) drained of the juice on top of the butter. Then add the batter. Don't mix it up. Bake at 300° for 1 hour.

TRIPLE LEMON CAKE — Phyllis DeVore

1 pkg. Duncan Hines lemon cake mix
1 pkg. lemon Jello
4 whole eggs
3/4 c. Wesson or Mazola oil
3/4 c. water (from tap)

Mix all in large bowl. Beat 5 minutes at high speed (med. speed in large mixer). Pour into greased oblong cake pan. Bake at 350° 45 to 50 minutes.

While cake is baking, squeeze juice of 1 lemon, mix with 1 c. powdered sugar. Remove cake from oven when done and at once punch holes with knife at intervals over cake. Pour above mixture over cake. Some goes through cake and the rest forms a glaze over top.

WARM CHERRY STREUSEL CAKE — Karen Roeder

CRUMB TOPPING:
1 c. sugar
1 c. flour
2 tsp. cinnamon
1/2 c. butter or oleo

In medium bowl combine until well blended. Set aside.

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WARM CHERRY STREUSEL CAKE (Continued).

CAKE:

1 1/4 c. flour
1/4 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 c. butter or oleo
1/4 c. milk
1 egg (beaten)
1 tsp. vanilla
1 can cherry pie filling

In medium bowl sift flour with sugar, baking powder and salt. With pastry blender cut in butter till coarse crumbs. Add milk, egg and vanilla. Mix with flour until smooth, about 1 minute. Turn into greased 9x13 inch pan. Top with cherry pie filling. Sprinkle with crumb topping. Bake at 400° for 35 minutes. Serve with vanilla ice cream. Serves 12.

CHERRY TORTE — Marilyn Kelleher

2 1/2 c. flour (sift before measuring)
Sift all together.
2 sq. (1 oz.) chocolate (melt and cool)
1 c. sugar
1/2 c. oleo
1 egg
1/2 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 (8 oz.) bottle cherries
3/4 c. walnuts
1 c. sour milk or buttermilk

Cream oleo, add sugar and beat until fluffy. Add egg and vanilla. Drain cherries, then add juice to egg and sugar, then chocolate. Quarter cherries and add with walnuts. Add flour and milk alternately, starting with flour and ending with flour. Use angel food spring pan, grease good and flour. Bake at 350° for about 45 minutes to 1 hour.

RHUBARB CAKE — Marilyn Kelleher

1 1/2 c. brown sugar (packed down good)
1 stick oleo
1 egg
1 c. buttermilk

Sift together:

1 tsp. soda
2 1/2 c. flour
1/4 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
1/4 tsp. salt

Cream oleo and sugar. Add rest of ingredients. If not enough flour, add a little more. 3 c. rhubarb (uncooked). Nuts too if wanted. Add rhubarb last. Use 9x13 inch pan that has been greased and floured. Mix 3/4 c. brown sugar with 1/2 tsp. cinnamon. Sprinkle this mixture on top of cake. Bake at 350° for about 35 minutes.

Doris Balvin

COCONUT CAKE

Sift together:
2 1/4 c. cake flour (sifted)
3 1/4 tsp. double acting baking powder
1 tsp. salt
1 1/2 c. sugar

Sift into a large bowl.

Add:
1/2 c. shortening (Crisco)
2/3 c. milk

Beat for 2 minutes (with electric mixer, blend at a low speed, then beat at medium speed), by hand beat 300 strokes with a spoon.

Add:
1/2 c. egg whites (about 4) (unbeaten)
1/3 c. more milk
1 tsp. vanilla
1/4 tsp. almond extract (if desired)

Beat for 2 minutes.

Fold in:
1/2 c. coconut (finely chopped)

Turn batter into pans well greased and lightly floured on the bottom. Bake 350°. 2 (8 inch) layer pans for 30 - 35 minutes. 2 (9 inch) layer pans for 25 to 30 minutes. Loaf pan 35 - 40 minutes.

For Sno White cake - omit almond extract and coconut.

Karen Nelson

AUNTIE'S CHOCOLATE CAKE

1 1/2 c. sugar
1/2 c. lard
1 tsp. salt
1 tsp. vanilla
2 eggs
2 c. flour
3 heaping T. cocoa
1 tsp. soda (rounding)

Cream together sugar, lard, salt and vanilla. Add eggs and beat well. Sift flour, cocoa, soda alternately into creamed mixture with 1/4 c. water. Bake in slow oven 325° for 1 hour.

Ginny Pearson

UPSIDE DOWN CAKE

1 c. brown sugar
1/4 c. cocoa
2 c. water
12 or more miniature marshmallows
Duncan Hines' devil's food cake mix
Nuts

Blend first 3 ingredients and put in cake pan. Put 12 or more miniature marshmallows over this mixture. Prepare cake mix according to pkg. directions. Pour batter over the marshmallows and mixture. Sprinkle a few nuts over the batter before baking at 350° for 45 to 50 minutes. Serve upside down with ice cream or whipping cream.

CHOCOLATE SHEET CAKE WITH ICING

Karla Nelson

2 c. sugar
2 sticks oleo
1 c. water
1 tsp. soda (dissolved in 1/2 c. buttermilk
1 tsp. vanilla
2 c. flour
4 T. cocoa
2 eggs (well beaten)
Dash of salt

Sift together sugar and flour. Bring butter, cocoa and water to a boil. Pour over dry ingredients. Mix well. Add soda, buttermilk, eggs, vanilla and salt. Mix batter. Bake at 350° for 30 min.

ICING:

1 stick oleo
4 T. cocoa
1/3 c. milk
1 box powdered sugar
1 tsp. vanilla
1 c. nuts

Bring oleo, cocoa and milk to boil. Add sugar, vanilla and nuts. Mix well. Spread over cake, little at a time, when cake is taken from the oven and is still hot.

GERMAN CHOCOLATE CAKE

Mrs. Catherine Kucharo

2 c. brown sugar
1/2 c. butter (1 stick)
Melt in 1/2 c. boiling water.
1/2 c. sour cream or milk
2 1/4 c. flour
1 tsp. soda
2 eggs (beaten separate)
2 sq. chocolate (cut fine)
1/2 tsp. salt
1 tsp. vanilla

Bake in moderate oven until done about 45 to 50 minutes. Mix in order given. Bake and frost.

ICING:

1/2 c. milk, 1/4 c. brown sugar, 3/4 c. white sugar, 1/4 lb. butter (or 1 stick), 3 egg yolks.

Cook over medium heat until thick, about 12 minutes. Add a can Angel Flake coconut, 1 c. pecans (chopped) and 1 tsp. vanilla. Beat until thick to spread. Frost cake after it is cool.

MAYONNAISE CAKE

Sharon Reid

2 c. flour
1 c. sugar
2 tsp. soda
3 T. cocoa
1/4 tsp. salt
1 c. mayonnaise
1 c. cold water

Mix all ingredients together. Pour batter into greased 13x9 inch cake pan. Bake at 350° for 40 minutes.

CHOCOLATE FUDGE UPSIDE DOWN CAKE

Sally Duer

3/4 c. sugar
2 T. butter
1/2 c. milk
1 c. flour
2 tsp. baking powder
1/4 tsp. salt

2 T. cocoa
1/2 c. walnuts (chopped)
1/2 c. granulated sugar
1/2 c. brown sugar
1/3 c. cocoa
1 1/2 c. boiling water

Cream sugar and butter. Stir in milk, sift flour, baking powder, salt and cocoa. Add to creamed mixture and mix till smooth then add nuts. Spread in buttered 9 inch square pan.

In small bowl mix granulated sugar, brown sugar and cocoa. Sprinkle over batter. Pour boiling water over top. Bake 35-40 min. at 350°. Top with ice cream or whip cream when served.

WACKY CAKE

Julie Ohnemus

1 1/2 c. flour
1 c. sugar
3 T. cocoa
1 tsp. soda
1/2 tsp. salt

1 T. vinegar
6 T. liquid shortening
1 tsp. vanilla
1 c. cold water

In ungreased 8 inch sq. pan mix all dry ingredients. Make 3 wells. In large well, measure shortening, medium well put the vinegar and in small well the vanilla. Don't stir but cover with cold water. Then stir well with fork. Bake at 350° 25 - 30 minutes.

TEXAS CAKE

Margaret Murphy

2 c. flour
2 c. sugar
1/2 tsp. salt
Bring to boil:
2 sticks oleo
1 c. water

2 eggs
1/2 c. sour cream
1 tsp. soda

4 T. cocoa

Add all at once to flour mixture while hot and beat with electric mixer. Pour into greased 17x1 inch pan or pans of equal size. Bake at 350° 20 to 25 minutes. Make icing while cake is baking.

ICING:

Bring to boil 1 stick oleo, 1/2 c. milk, 4 T. cocoa. Add all at once to 1 box powdered sugar. Add 1 tsp. vanilla and 1 c. chopped nuts. Ice cake while hot. This will be a thin cake much like brownies.

TEXAS CHOCOLATE CAKE

Faith Shaw

Mix and set aside 2 c. sugar and 2 c. flour. Bring to a boil 2 sticks oleo, 4 T. cocoa and 1 c. water. Pour hot liquid over sugar and flour and beat well.

Add:

1/2 c. sour milk
2 eggs
1 tsp. vanilla
1 tsp. soda
1 tsp. cinnamon

Bake at 350° for 25 minutes in 11x14 inch pan.

FROSTING:

Boil:

4 T. cocoa
1 stick oleo
6 T. milk
1 tsp. vanilla
Nuts (optional)

Then add 1 box powdered sugar, vanilla and nuts. Spread over hot cake.

CHOCOLATE-CINNAMON SHEET CAKE

Linda Bauman
Falls City, Nebraska

1/4 c. cocoa
1 c. water
3/4 c. vegetable shortening
2 1/2 c. flour (sifted)
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
2 c. sugar
2 eggs
1/2 c. buttermilk
1 tsp. vanilla

Mix cocoa and water in a saucepan. Add shortening. Bring mixture to a boil. Cool slightly. Sift together flour, baking soda, salt and cinnamon. Blend together (do not beat) sugar and eggs in a large mixing bowl. Blend in cocoa mixture. Add sifted dry ingredients alternately with buttermilk, stirring after each addition until well blended. Stir in vanilla. Pour in greased jelly roll pan. 400° oven 20 minutes.

Many people want what they don't need, and need what they don't want.

CHERRY CHERRY CHOCOLATE CAKE

Deanna Host

In mixing bowl, combine 1 box chocolate cake mix (the one which requires addition of 2 eggs), 1 box cherry flavored Jello, 2 T. salad oil and 1/2 c. water.

Beat minutes with mixer at low speed, then beat 2 minutes at medium speed. Add 2 eggs, 1 at a time and beat one minute after each egg is added. Add a third egg, 1/3 c. drained chopped maraschino cherries and some maraschino cherry juice plus enough water to make 1/2 c. liquid (or use 1/2 c. water), beat 1 minute after each addition. Pour batter into 2 (9 inch) pans, greased and floured on bottom only. Bake 40 - 45 minutes at 350°. Frost with chocolate or white fluffy frosting.

CHOCOLATE CHIP DATE CAKE

Marcia Hurley

1 (8 oz.) pkg. dates
1 tsp. soda
1 c. boiled water
1/3 c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla
1 3/4 c. flour
1 T. cocoa

Pour boiled water over dates and soda, set aside. Cream sugar and shortening. Add eggs, 1 at a time. Then add vanilla. Now mix in flour and date mixture with creamed ingredients. Pour in loaf pan. Sprinkle 1 (6 oz.) pkg. chocolate chips and 1/2 c. walnuts over cake mix. Bake 325° for 40 minutes.

DATE TORTE

Dixie Yarges

1 c. dates (cut up), 1 tsp. soda, 1 c. boiling water
Mix and soak 30 minutes.

3/4 c. shortening
1 c. sugar
2 eggs
1 T. cocoa
1 1/2 c. cake flour
1/8 tsp. salt

TOPPING:
1/2 c. sugar
1/2 c. nuts (chopped)
1/2 c. chocolate chips

Sprinkle on top. Bake in 13x9 inch pan for 45 minutes at 350°. Top with whip cream.

Love is a hammer that will break the hardest heart.

APPLESAUCE SPICE CAKE

Mrs. Joseph T. (Mary L.) Comito

3/4 c. butter
2 1/2 c. flour
2 eggs
1 1/4 c. sugar
1/2 c. sour milk
1 c. applesauce
1 tsp. soda (dissolved in 2 T. hot water)
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. cloves
1/2 tsp. nutmeg

Cream sugar and shortening and beat in eggs. Sift dry ingredients. Add alternately with sour milk. Add applesauce and baking soda. Bake at 350° for 35 - 40 minutes or until it tests done.

APPLE CAKE

Dee Davisson

1/2 c. shortening
1 c. white sugar
1/2 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 c. milk
2 c. raw apples (sliced)
1/2 c. nuts

Cream together shortening, sugars, eggs and vanilla. Sift dry ingredients. Add dry ingredients alternating with 1 c. milk. Fold in apples and nuts. Put in greased 9x13 inch pan. Cover top with more sliced apples and 3/4 c. brown sugar and then sprinkle with a little cinnamon. Bake at 350° for 45 minutes.

APPLE-HAPPY CAKE

Mrs. Joseph T. (Mary L.) Comito

2 c. apples (diced)
1 c. sugar
1/4 c. vegetable oil
1 egg (beaten)
1 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla
1/2 c. walnuts (chopped)

Place apples in mixing bowl. Add sugar. Stir to mix. Let stand 1/2 hour. Add oil and egg. Blend. Mix flour, cinnamon, baking soda and salt. Add vanilla and walnuts. Turn into well greased and floured 8 inch square cake pan. Bake at 350° 45 to 50 minutes or until tester comes out clean. Cool in pan 10 minutes. Finish cooling on cake rack. Dust top with confectioners' sugar. Serve with whipped cream or ice cream, if desired. (You may frost, if preferred.)

APPLE TORTE CAKE — Edna Wagner, California

2 c. apples (diced)
1 c. sugar
1/2 tsp. salt
1 c. flour
1 tsp. soda
1 egg
3 T. butter
1 tsp. vanilla

Mix all in one bowl together and pour into 8x8 inch square pan. Bake 30 - 35 minutes at 350°.

FROSTINGS

SEVEN MINUTE FROSTING WITHOUT COOKING — Karla Nelson

1 c. granulated sugar
1/2 c. milk
1 egg
1 stick oleo (not butter)
1/2 c. Crisco

Put ingredients in bowl and beat hard on high speed until peaks form.

PROFESSIONAL BUTTER CREAM ICING — Doris Balvin

4 c. powdered sugar (sifted)
3/4 c. pure vegetable shortening (Crisco)
1/4 c. egg whites

Combine these, whip and add:

1/2 c. butter (oleo)(melted or soft)
1 tsp. vanilla

Whip until very smooth. If too thick, thin with small amount of warm milk. If a glossy frosting is desired, a small amount of peanut oil may be added.

WHITE FROSTING — Mary Ann Coenen

1 c. milk
5 T. flour
1 c. sugar
1 c. Crisco
1 tsp. vanilla
Pinch of salt

Cook milk and flour until stiff. Let cool. Then add the rest and cream in mixer until it holds stiff peaks. Can be stored in refrigerator.

EASY CARAMEL FROSTING

Ruth Dominy

1/2 c. butter
1 c. brown sugar (packed)
1/4 tsp. salt
6 T. milk
3 c. powdered sugar

Melt butter in a pan. Stir in brown sugar and salt. Bring to a boil. Boil hard for 2 minutes, stirring constantly. Remove and add milk, stirring vigorously. Put back over heat and again bring to full boil. Set aside to cool until lukewarm. Stir in powdered sugar. Beat until smooth. If it gets too hard to spread, add a few drops of milk. Frosts 2 (8 or 9 inch) layers.

CANDY

PECAN PRALINES

Judy Wingert

2 c. white sugar
1 c. buttermilk
(don't substitute)
2 T. light corn syrup
3/4 tsp. soda
2 T. butter
1 tsp. vanilla
1/2 c. pecan halves

Combine sugar, buttermilk, syrup and soda in a deep kettle with at least a 12 cup capacity. Cook at low heat, stirring constantly so it doesn't boil over. This will foam like crazy and you'll have to stir hard until it reaches 200°. Then it simmers down a bit. Cook to 240°. At this point the white mixture will have turned to a rich caramel brown. Add butter and vanilla and beat until mixture loses its gloss and looks dull. As it cools it thickens. Add pecans and drop by teaspoonfuls onto waxed paper.

CARAMELS

Mary Jo Ohnemus

2 c. white sugar
1 c. brown sugar
2/3 c. light Karo
2/3 c. margarine
1 c. whipping cream
2 tsp. vanilla

Put all ingredients in heavy saucepan. Cook to 246°. Stir constantly. Pour into greased 9x13 inch pan. Chill till set and cut into squares. This is a soft caramel. You may want to keep it chilled until serving.

Praise like gold and diamonds owes its value to its scarity.

PINK DIVINITY (Never fail.) Anne Capps

3 c. sugar
3/4 c. water
3/4 c. white syrup
1/2 pkg. dry Jello (cherry)
1 tsp. vanilla
2 egg whites
1/4 tsp. salt

Boil sugar, water, white syrup, salt in 2 qt. saucepan, stirring constantly. Then cook without stirring to hard boil 250°. Remove from heat. Beat egg whites in large bowl of mixer till soft peaks. Add gelatin beating stiff peaks. Slowly pour in syrup, beating constantly at high speed. Beat until mixture begins to loose its gloss. Drop from teaspoon onto wax paper or into small paper muffin liners. Makes 2 lb. or about 48 pieces.

DIVINITY DROPS (These melt in your mouth.) Gerry Riley

1/2 c. light corn syrup
2 1/2 c. sugar
1/4 tsp. salt
1/2 c. water
2 egg whites
1 tsp. vanilla extract
1/2 tsp. almond extract
1 c. black walnuts (coarsely chopped)

In saucepan mix corn syrup, sugar, salt and water. Cook, stirring, until sugar is dissolved. Continue cooking without stirring, until a small amount of mixture forms a firm soft ball when dropped in cold water or 248° on a candy thermometer. While this is cooking beat egg whites until stiff peaks but not dry. Pour about half the syrup over egg white slowly and beating constantly. Return syrup to fire and cook until it forms hard thread in cold water. Add to first mixture. Beating until it holds shape and begins to loose gloss add nuts and flavoring and drop on waxed paper.

BUTTERSCOTCH YULE LOG Fran Swesey

1 (6 oz.) pkg. (1 c.) butterscotch bits
1/3 c. sweetened condensed milk
1/2 tsp. vanilla
1/3 c. pecans (chopped)
Egg white (slightly beaten)
Pecan halves

Melt butterscotch bits over hot (not boiling) water. Remove from water. Stir in condensed milk and vanilla. Add chopped pecans. Mix well. Chill till firm enough to handle. Form into 12 inch roll on waxed paper. Roll tightly in waxed paper to shape evenly. Unroll and mark surface lengthwise with tines of fork. Brush with egg white. Press pecan halves into roll to completely cover surface. Wrap in waxed paper. Chill. Cut in 1/2 inch slices with sharp knife. Makes about 2 dozen.

PENUCHE FUDGE

Joann Ohnemus

4 c. sugar (2 c. white, 2 c. brown)
1 c. evaporated milk
2 sticks butter
1/2 c. corn syrup
1/2 tsp. salt
2 tsp. vanilla
1/2 c. Marshmallow Creme
Nuts (if wanted)

Combine first 5 ingredients in heavy saucepan. Bring to boil. Reduce heat and cook to soft ball stage. Remove from heat and cool to lukewarm. Add vanilla and Creme. Beat till it loses its shine.

FIVE MINUTE FUDGE

Mary Shank

(No thermometer, no soft ball tests, perfect results every time.)

2 T. butter
2/3 c. (small can) evaporated milk (undiluted)
1 2/3 c. sugar
1/2 tsp. salt
2 c. (4 oz.) miniature marshmallows
1 1/2 c. (1 1/2 6 oz. pkg.) semi-sweet chocolate pieces
1 tsp. vanilla
1/2 c. nuts (chopped)

Combine butter, evaporated milk, sugar and salt in saucepan over medium heat. Bring to boil. Cook 4 to 5 minutes, stirring constantly. (Start timing when mixture starts to bubble around edges of pan.) Remove from heat. Stir in marshmallows, chocolate, vanilla and nuts. Stir vigorously for 1 minute (until marshmallows melt and blend). Pour into 8 inch sq. buttered pan. Cool. Cut in squares. Makes about 2 pounds.

PEANUT BUTTER FUDGE

Fran Swesey

2 c. sugar
1 c. milk

Boil to soft stage. Add 1/2 tsp. vanilla and 1/2 c. peanut butter. Very easy.

CHERRY CREAM FUDGE

Mary Jo Ohnemus

4 c. sugar
1 c. half and half
1 c. butter (not margarine)
1/2 c. light corn syrup
1/2 tsp. salt
2 tsp. vanilla
1/2 c. Marshmallow Creme
1 c. pecan halves
1/2 c. candied cherries (coarsely chopped)

Combine first 5 ingredients in heavy saucepan. Bring to boil, stirring constantly until sugar is dissolved. Reduce to low heat. Cook, stirring occasionally to soft ball stage (238°). Remove from heat. Set pan in cold water (stir occasionally from sides and bottom) until lukewarm. Add vanilla and marshmallows. Beat in nuts and cherries. Beat until mixture is at setting stage. Pour into well buttered pan. Cut into squares when firm.

Helen Brewer

FUDGE

2 sq. chocolate
2 T. butter
Shake of salt
1/2 c. white Karo syrup
3 c. white sugar
1 c. whole milk
1 tsp. vanilla

Melt chocolate and butter in saucepan. Add salt, Karo syrup and mix. Add sugar and milk. Stir until comes to boil. Do not stir any more. Cook to 234° or soft ball stage. Cool and add vanilla. Beat until it looses gloss. Either drop by tsp. or put in buttered pan.

CHOCOLATE FUDGE

Eve McMichael
Altoona, Iowa

1 2/3 c. white sugar, 2/3 c. canned milk (Carnation), dash of salt, 1 tsp. vanilla, 1 c. miniature marshmallows, 1 c. chocolate chip or 3/4 c. chocolate chips and 1/4 c. Nestle's mint chips.

Combine sugar, milk, salt, lump margarine. Blend well. Put over medium flame and let boil 6 minutes. No need to stir while boiling, only stir down once in a while. Remove from fire. Add chips and marshmallows, nuts (optional), 1 tsp. vanilla

I stir this thoroughly, but I don't pour into pan immediately. Let set a few minutes, if it stiffens you can add a few drops of milk to blend.

This can be varied with butterscotch chips only. I use 3/4 c. chips, 2 large T. peanutbutter, some toasted coconut, along with marshmallows. The same amount of sugar and milk.

HERSHEY FUDGE

Bonnie Evans

Combine together in large pan:
4 1/2 c. sugar
1 large can (14 1/2 oz.) Pet milk
1/2 cube butter

Boil together for 5 minutes.
Pour over 2 large Hershey bars, 2 pkg. chocolate chips and 1 jar Marshmallow Creme. Add 1 tsp. vanilla and 1 1/2 c. nuts. Stir until mixture is well blended and kind of thick. Spread on large cookie sheet.

BUTTERMILK NUT CANDY

Gerry Riley

1 c. white sugar
1/2 c. buttermilk
1/8 tsp. salt
1/2 tsp. soda
1 T. butter
1/2 tsp. maple flavoring
1 c. nuts (chopped)
(prefer pecans)

Combine sugar, salt, soda, buttermilk in a heavy saucepan. Cook over medium heat to a soft ball stage, stirring frequently to prevent burning or boiling over. (This will scorch easy.) Will change color so don't let that bother you as it is natural. Remove from heat and add butter, flavoring and nutmeats. Beat until creamy and thick after it has cooled slightly. Drop by teaspoonfuls on a waxed paper.

NOTE: You can make turtles with the whole pecans. You can butter the sides of the pan to keep from sugaring.

CHOCOLATE COVERED CHERRIES

Helen Brewer

1/3 c. white syrup
1/3 c. soft butter
1 lb. powdered sugar (sifted)
2 (10 oz.) jars maraschino cherries

Mix syrup, butter and powdered sugar with hands until creamy and smooth. Shape into a ball. Pinch off piece about the size of a marble. Flatten in hand and place cherry in middle. Shape around cherry, covering well. Place on waxed paper and chill in refrigerator. While cherries are cooling prepare chocolate.

Melt 1/3 bar paraffin first. Add 1 (8 oz.) pkg. semi-sweet chocolate and melt slowly. Take 2 toothpicks. With 1 dip covered cherries in chocolate and remove on waxed paper with other. Use tip of paring knife to cover hole with chocolate. Let ripen 4-5 days. Makes about 60.

CHOCOLATE PEANUT CLUSTERS

Sandra Schmitz

2 (6 oz.) pkg. chocolate chips
2 (6 oz.) pkg. butterscotch chips
1 large size can LaChoy chow mein noodles
1/2 bottle Planters dry roasted peanuts

Melt chips together in double boiler. Then add noodles and peanuts. Drop by teaspoon on wax paper. Put in refrigerator until set.

Sister Barbara Louise

CANDY MINTS

3 oz. cream cheese
1/2 tsp. flavoring
2 1/2 c. powdered sugar

Mix and knead as for pie dough. Divide and color one green and one pink. Roll in balls size of marble. Place one side in small amount of sugar. Press sugar side down in mold. Unmold at once on waxed paper.

Katy Morgan

CHOP SUEY CANDY

1 tsp. vanilla
3 c. corn flakes
1 c. shredded coconut
1 c. nutmeats

Cook:
1 c. sugar
6 T. milk
6 T. syrup

Cook until forms soft ball. Pour over other ingredients, which have been mixed together. Stir until well coated. Press into buttered pan. When cold, cut into squares. Good and easy!

I'll go where you want me to go, Dear Lord;
Real service is what I desire.
I'll say what you want me to say, Dear Lord;
But don't ask me to sing in the choir.

I'll say what you want me to say, Dear Lord;
I like to see things come to pass.
But don't ask me to teach boys and girls, Dear Lord;
I'd rather just stay in my class.

I'll do what you want me to do, Dear Lord;
I yearn for the kingdom to thrive.
I'll give you my nickels and dimes, Dear Lord;
But please don't ask me to tithe.

I'll go where you want me to go, Dear Lord;
I'll say what you want me to say;
But I'm busy just now with myself, Dear Lord;
I'll help you some other day.

* * * * *

overwieght is often Just Desserts

PIES

RASPBERRY PIE

Mrs. Richard Nixon

2 (10 oz.) pkg. frozen raspberries (thawed)
2 c. vanilla wafer crumbs
1/2 c. sugar
1 tsp. cinnamon
5 T. butter (melted)
1 envelope unflavored gelatin
1/4 c. cold water
1/2 tsp. lemon peel
1/2 pt. heavy cream
1 tsp. vanilla

Drain raspberries reserving 1 cup of the juice. Combine crumbs, sugar, 1/2 tsp. of the cinnamon and butter; pat into a 10 inch pie plate. Bake in 375° oven 8 to 10 minutes. Cool. Soften gelatin in water. Mix the reserved raspberry juice, the remaining 1/2 tsp. cinnamon and lemon peel and heat to boiling. Remove from heat. Add gelatin and stir until melted. Chill until mixture just begins to thicken. Whip cream. Add vanilla. Fold raspberries, gelatin mixture and whipped cream together. Pour into pie shell. Chill. Decorate with additional whipped cream, if desired. Serves 6 to 8.

STRAWBERRY PIE

Mary Jo Ohnemus - Bonnie Evans

Cook 1 c. crushed strawberries * with 1 c. sugar, 3 T. corn starch, 1/2 c. water

Cook till mix comes to a boil. Continue for 2 minutes, stirring constantly. Remove from heat and add 1 T. butter. Set aside to cool. Pour cooled mixture over whole, well drained berries in an 8 or 9 inch baked pie shell. Chill well.

*1 pkg. frozen strawberries can be substituted for the crushed berries. Drain the frozen berries and use the juice as part of your liquid.

STRAWBERRY PIE

Mrs. Hugo Schmitz

Coat pie shell with egg white and bake. Put a layer of berries in shell. Mash enough berries for 2 c. berries, add 1 c. sugar, 3 T. corn starch and cook in double boiler for 15 minutes. Add 1 T. butter. Pour over fruit in pie shell. Cool. Serve with whipped cream or ice cream.

UNBAKED CHERRY PIE

Mrs. Francis Giehl

24 cinnamon grahams (crushed)
1 stick oleo (melted)
1 pkg. cream cheese
1/2 c. powdered sugar
1 pkg. Dream Whip
1 can cherry pie filling

Crush crackers and mix with oleo. Press in pan to chill a while. Prepare filling. Soften cheese and add powdered sugar, prepare Dream Whip according to directions. Let chill an hour after whipping. Fold into cheese mix. Spoon over crust and chill. Carefully spoon over the filling all of the cherry pie filling. Chill several hours before serving.

MOCK APPLE PIE

Ebber Douglas

1 1/2 c. water
1 1/2 c. sugar
1 1/2 tsp. cream of tartar
1 tsp. cinnamon
1/2 tsp. nutmeg
18 soda crackers
1/4 stick oleo

Bring to boil water, sugar, cream of tartar. Add crackers, broken in quarters but do not stir. Add butter and spices as per apple pie. Let stand for 10 minutes. Bake in double crust pie shell for 45 minutes at 350°.

ENGLISH APPLE PIE (No crust.)

Bernice Kanke

1 egg
3/4 c. sugar
1/2 c. flour
1 tsp. baking powder
Pinch of salt
1 c. apples (chopped)
1/2 c. nuts
1/2 tsp. vanilla

Mix together well and in well greased pie tin. Bake 350° for 25 minutes.

APPLE OR CHERRY SLICES

Mrs. Ronnie David

4 c. flour
3 sticks margarine
1/2 c. milk
3 egg yolks
2 or 3 cans prepared fruit (apples, cherry or peach)

Mix flour and softened margarine together. Mix till crumbly. Then add 3 egg yolks to the 1/2 c. milk and beat together. Mix into flour and margarine mixture. Work the dough till soft and ready to roll out. Divide the dough into 2 parts, top and bottom. Fill with your favorite filling, dot with butter and put on top dough. After top dough is on, cut slits for steam to escape. Place in cookie sheet. Bake in 450° oven and 350° for 30 minutes. Frost with powdered sugar frosting.

STRAWBERRY - RHUBARB PIE

Ruth Dominy

1 1/2 c. sugar
3 T. quick-cooking tapioca
1/4 tsp. salt
1/4 tsp. nutmeg
1 lb. (3 c.) rhubarb
1 c. fresh strawberries (sliced)

Combine sugar, tapioca, salt and nutmeg in bowl. Add cut up rhubarb and strawberries. Mix well to coat fruit. Let stand for 20 minutes. Spoon mixture into pastry-lined 9 inch pie plate. Dot with butter. Top with lattice crust. Flute edge. Bake at 400° for 35 to 40 minutes. After baking, decorate top with additional sliced strawberries and melted currant jelly.

RHUBARB CREAM PIE

Benita Schiltz

2 c. rhubarb (diced)
1 c. sugar
2 T. butter

Cook slowly till tender.

Combine:
2 T. corn starch
1/4 c. sugar
2 egg yolks
1/4 c. cream
1/2 tsp. salt

Put first 3 ingredients together in pan and cook till tender. Then add the rest and cook until thick. Pour into already baked pie shell. Use egg whites for meringue topping.

RHUBARB CHIFFON PIE

Mrs. Hugo Schmitz

2 c. rhubarb (diced)
1 1/4 c. sugar
1 pkg. raspberry Jello
1 large can Carnation milk
1 T. lemon juice

Cook first 2 ingredients together till tender, then add raspberry Jello, let cool. Whip the can of Carnation milk and add to the rhubarb mixture. Add the lemon juice. Pour this mixture into already baked pie shell.

RHUBARB PIE

B. Rash

3 c. raw rhubarb (diced)
1 1/2 c. sugar
Pinch of salt
2 heaping T. flour
2 eggs

Combine sugar, flour, eggs and rhubarb. Put in rolled out crust. Dot with butter. Bake at 450° for 15 minutes, then reduce heat to 350° and bake for 30 minutes.

DANISH RHUBARB CUSTARD PIE

Karen Roeder

2 c. rhubarb (cut)
1 1/4 c. sugar
1 T. flour
3 eggs (separated)
1 T. butter
9 inch pie crust (unbaked)

Cover rhubarb with boiling water and let stand about 5 minutes, then drain. (This takes some of the tartness out of rhubarb.) Mix egg yolks with sugar, flour and butter. Add rhubarb and mix. Spoon into pie crust. Bake 30 minutes at 350°.

MERINGUE:
3 egg whites
1/4 tsp. salt
1/2 or 3/4 tsp. vinegar

Beat till foamy. Then add gradually 1 tsp. corn starch, 1/2 c. sugar, which have been mixed together. Bake at 350° till golden brown.

PINEAPPLE SOUR CREAM PIE

Karen Roeder

3/4 c. sugar
1/4 c. flour
1/2 tsp. salt
1 (No. 2) can crushed pineapple (2 1/2 c.)
1 c. dairy sour cream
1 T. lemon juice
2 egg yolks (slightly beaten)

In saucepan combine 3/4 c. sugar, flour and salt. Stir in next 3 ingredients. Cook and stir till mixture thickens and comes to boiling. Cook 2 minutes. Stir small amount hot mixture into egg yolk, return to hot mixture, stirring constantly. Cook and stir 2 minutes. Cool and spoon into 9 inch baked pie shell. Beat 2 egg whites with 1/2 tsp. vanilla and 1/4 tsp. cream of tartar to soft peaks. Gradually add 1/4 c. sugar, beating till stiff and glossy, spread atop pie sealing to edge of pastry. Bake at 350° for 12-15 minutes.

PEACH GLAZE PIE

Betty Walters

9 inch pie shell (baked)
4 c. sliced peaches
1/2 c. water
1 1/2 c. sugar
4 1/2 T. corn starch
1 1/2 T. butter

Crush enough of the peaches to make 1 1/2 c. Combine with water, sugar and corn starch. Bring to a boil. Cook over low heat until clear. Add 1 1/2 T. butter. Cool slightly. Line baked pie shell with peach slices. Spread on filling and chill for 2 hours. Top with vanilla ice cream.

COCONUT PIE

Darlene Buckley

3 eggs (beaten)
1 1/2 c. sugar
1 stick butter (melted)
4 tsp. lemon juice
1 tsp. vanilla
1 (3 1/2 oz.) can flaked coconut
1 pie shell (unbaked)

Combine ingredients. Pour into pie shell. Bake at 350° for 40 to 45 minutes or until knife comes out clean. Cool before serving. Garnish with whipped cream.

OATMEAL PIE

Judy Ohnemus

3/4 c. sugar
3/4 c. dark corn syrup
3/4 c. quick oatmeal
1/2 c. coconut
1/2 c. butter
2 eggs (well beaten)

Mix all ingredients together and put in unbaked pie shell. 40 to 45 minutes at 350°.

GOLDEN CHOCOLATE PIE

Mrs. Dennis Gardner

1. Beat 3/4 c. sugar and 1 stick butter.
2. Add 2 full squares unsweetened chocolate (melted).
3. Beat into sugar and butter.
4. Add 2 eggs (1 at a time).
5. Beat real good with electric mixer.

Pour into baked or graham cracker pie shell. Refrigerate until ready to serve. Serve topped with whipping cream and shredded Hershey bar.

GRASSHOPPER PIE

Judy Ohnemus

1/2 c. milk
20 marshmallows
1 c. heavy cream (whipped)
3 T. creme de cocoa
3 T. creme de menthe
Few drops green food coloring

Heat milk in double boiler. Add marshmallows and stir until melted. Cool thoroughly. Combine whipped cream, de menthe, de cocoa and coloring. Fold into cooled marshmallow mixture. Pour into chilled crust. Chill until firm.

If you can't be thankful for what you receive, be thankful for what you escape.

Judy Ohnemus

PUMPKIN CHIFFON PIE

1 envelope unflavored gelatin
1 c. sugar
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
3 eggs (separated)
3/4 c. milk
1 1/4 c. canned pumpkin
Pastry or graham crust

Mix gelatin, 1/2 c. sugar, salt and spices in top of double boiler. Beat together egg yolks and milk. Add to gelatin mixture. Add pumpkin. Cook over boiling water, stirring constantly. When gelatin is dissolved (about 5 minutes) remove from heat. Chill until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff. Beat in remaining 1/2 c. sugar. Fold in gelatin mixture. Turn into crust and chill.

Doris Balvin

LEMON CHIFFON PIE

4 egg yolks
3/4 c. sugar
1/4 tsp. salt
1/4 c. lemon juice
1 T. plain gelatin
Rind of 1 lemon (grated)
6 egg whites (or substitute Dream Whip for extra egg whites)
1/2 c. sugar

Beat egg yolks and sugar. Add salt and lemon juice and cook in double boiler until thin custard. Remove from fire. Add the grated rind of lemon and dissolve gelatin in small amount of cold water and add to custard. Mix well. Beat egg whites until they foam up. When egg whites are in little peaks, but do not stay, then add sugar, 2 T. at a time, and beat in good until all is used. Egg whites are then quite stiff as for angel food cake. Fold into the custard. Put in baked pie shell. Chill till set, about 2 hours. May be frozen.

Gerry Riley

VELVETY CUSTARD PIE

Bakes in 15 minutes, crust isn't soaked. Unbelievable!

4 eggs (slightly beaten)
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla
2 1/2 c. milk (scalded, but do not boil)
1 (9 inch) pastry shell (unbaked) (roll dough to little less than 1/8 inch)

Continued Next Page.

VELVETY CUSTARD PIE (Continued).

Thoroughly mix eggs, sugar and salt and vanilla. Slowly stir in hot milk. At once pour into unbaked pastry shell (to avoid spills, fill at oven because oven will be hot). Dash top with nutmeg (grated fresh is better flavor). Bake in very hot oven 475° and bake 5 minutes. Reduce heat to 425° and bake 10 minutes longer or until knife inserted in halfway between center and edge comes out clean. Cool on a rack.
OPTIONAL: Serve with whipped cream.

CREAM PIE FILLING — Ebber Douglas

2 c. milk
2 egg yolks
2 T. flour
2 T. corn starch
1 tsp. vanilla
1 c. sugar
1 T. butter

Mix flour, corn starch, sugar, vanilla and butter. Beat in egg yolks. Bring to a boil. Stir until thick. Use bananas or peaches as preferred.

WHITE HOUSE PECAN PIE — Mrs. Lyndon Johnson
(As printed in the D.M. Reg. & Tribune)

1 stick soft butter
1 c. sugar
1/2 tsp. salt
1 c. dark corn syrup
1 1/2 tsp. vanilla
3 eggs
2 c. pecans (broken)
9 inch pastry (unbaked)

Combine butter, sugar, salt, syrup and vanilla. Beat until thoroughly blended. Add eggs and beat just until blended. Stir in pecans. Bake at 375° until top is toasty. Filling is set in center when pie is gently shaken and crust rim is browned. This should take 40 - 50 minutes. If top of pie gets too brown too soon, loosely lay a piece of foil over it. Cool and serve with or without unsweetened whipped cream.

PECAN PIE — Marilyn Berg

1/4 c. butter or margarine
1/2 c. sugar
1 c. dark corn syrup
1/4 tsp. salt
3 eggs
1 c. pecan halves

Cream 1/4 c. butter or margarine and 1/2 c. sugar fill fluffy. Add 1 c. dark corn syrup and 1/4 tsp. salt, beat well. Add 3 eggs, 1 at a time, beating well after each addition. Stir in 1 c. pecan halves. Pour into unbaked 9 inch pastry shell. Bake at 350° for 45 to 50 minutes. Cool.

CHOCOLATE VELVET PIE — Katy Morgan

2 egg whites
1/8 tsp. salt
1/4 c. granulated sugar
2 c. walnuts (chopped)

This is the crust. Beat stiff. Add nuts. Bake 12 minutes at 400°. Cool.

FILLING:
1/4 c. white corn syrup
1 T. water
1 T. vanilla
3/4 c. semi-sweet chocolate pieces
2/3 c. condensed milk (Eagle Brand) (chilled)
1 1/2 c. heavy cream

Bring to boil corn syrup, water. Remove from heat. Add chocolate till melted, then vanilla. Cool and blend with milk and cream. Beat at medium speed until mixture stands in soft peaks. Pour into cool shell and refrigerate until firm. Very delicious. Absolutely no substitutions in filling.

HERSHEY BAR PIE — Karen Nelson

1/2 c. milk
21 marshmallows
4 almond Hershey bars
1 c. whipping cream

Melt marshmallows in milk over hot water in double boiler. Remove from fire. Break in Hershey bars and stir. When cool, fold in whipping cream. Place in pie shell and refrigerate until time to serve.

HERSHEY BAR PIE — Judy Ohnemus

1/2 c. milk
16 large marshmallows (cut in 4s)
1/2 pt. whipping cream
Graham cracker crust
5 Hershey bars

Heat milk until very hot (but not boiling). Add cut up marshmallows. Stir until dissolved. Add the broken Hershey bars, stirring until melted. Cool mixture in ice water. When cold, add whipping cream (whipped stiff). Chill and serve.

HERSHEY BAR PIE — Sally Leahy

1 graham cracker (9 inch) pie crust.

FILLING:
22 marshmallows
6 Hershey bars
1/2 c. milk

Melt together in double boiler, let cool. Whip 1 c. whipped cream. Fold choc. mixture into whipped cream. Spread into crust. Refrigerate. Serve with whipped cream topping.

PIE CRUSTS

PIE CRUST — Mrs. Joseph Whitlatch - Nicki Brewer - Marcia Hurley

3 c. flour
1 c. shortening
1 tsp. salt
1 egg (well beaten)
1 tsp. vinegar
5 T. water

Blend flour, salt and shortening. Add remaining ingredients. Mix until proper consistency is reached. Roll out on floured board.

PIE CRUST — Doris Balvin

2 c. flour
1 c. lard (Crisco)
1/2 c. cold water
1 tsp. salt

PIE CRUST — Ebber Douglas

2 c. flour
1/2 tsp. salt
1 c. Crisco
1/2 c. water

Mix together.

DESIDERATA

Go placidly amid the noise and haste and remember what peace there may be in silence. As far as possible without surrender be on good terms with all persons. Speak your truth quietly and clearly; and listen to others, even the dull and ignorant; they too have their story. Avoid loud and aggressive persons, they are vexations to the spirit. If you compare yourself with others, you may become vain and bitter; for always there will be greater and lesser persons than yourself. Enjoy your achievements as well as your plans. Keep interested in your own career, however humble; it is a real possession in the changing fortunes of time. Exercise caution in your business affairs; for the world is full of trickery. But let this not blind you to what virtue there is; many persons strive for high ideals; and everywhere life is full of heroism. Be yourself. Especially, do not feign affection. Neither be cynical about love; for in the face of all aridity and disenchantment it is perennial as the grass. Take kindly the counsel of the years, gracefully surrendering the things of youth. Nurture strength of spirit to shield you in sudden misfortune. But do not distress yourself with imaginings. Many fears are born of fatigue and loneliness. Beyond a wholesome discipline, be gentle with yourself. You are a child of the universe, no less

Continued Next Page.

DESIDERATA (Continued).

than the trees and the stars; you have a right to be here. And whether or not it is clear to you, no doubt the universe is unfolding as it should. Therefore be at peace with God, whatever you conceive Him to be, and whatever your labors and aspirations, in the noisy confusion of life keep peace with your soul. With all its sham, drudgery and broken dreams, it is still a beautiful world. Be careful. Strive to be happy.

Found in old Saint Paul's Church,
Baltimore; dated 1692.

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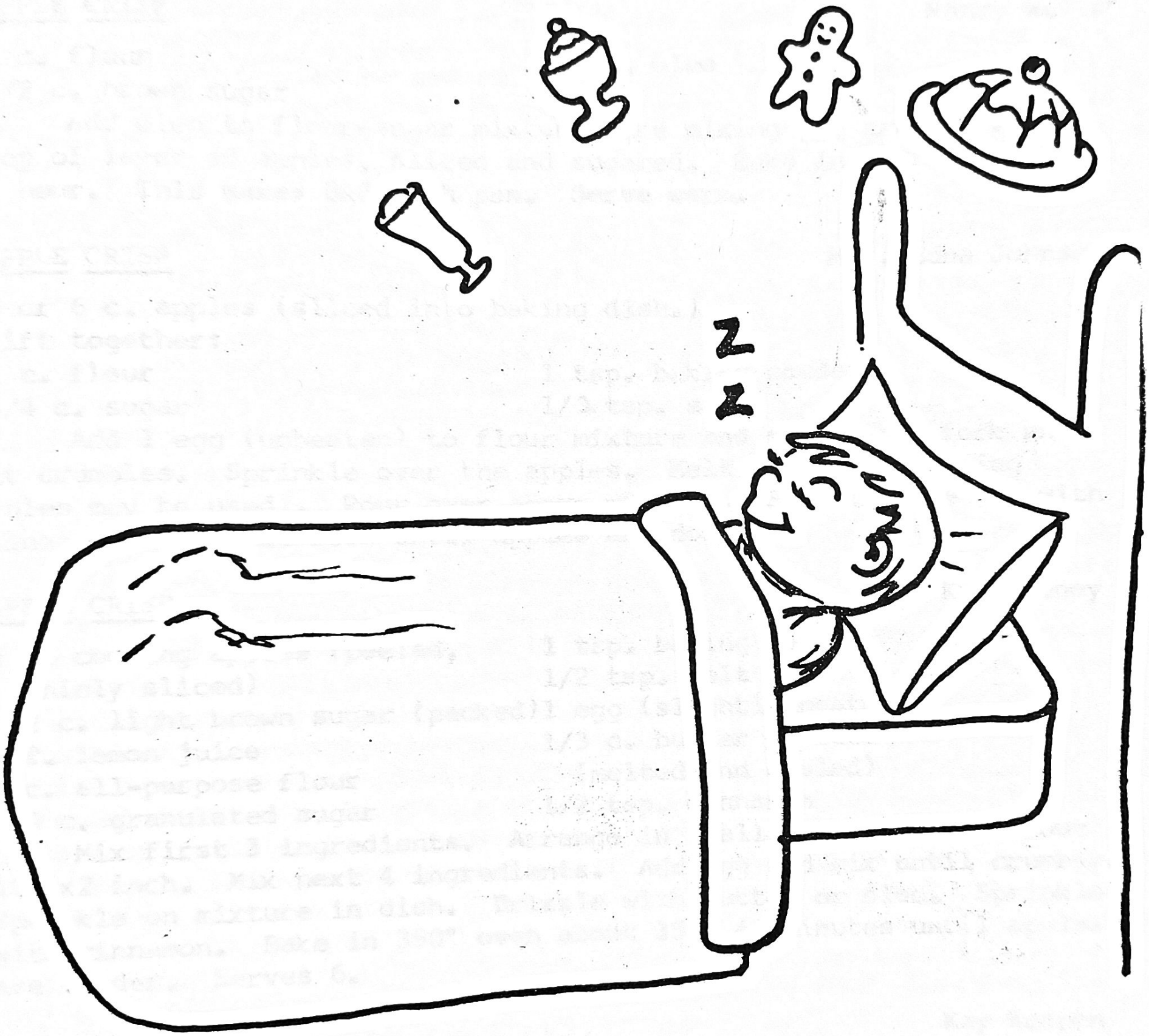
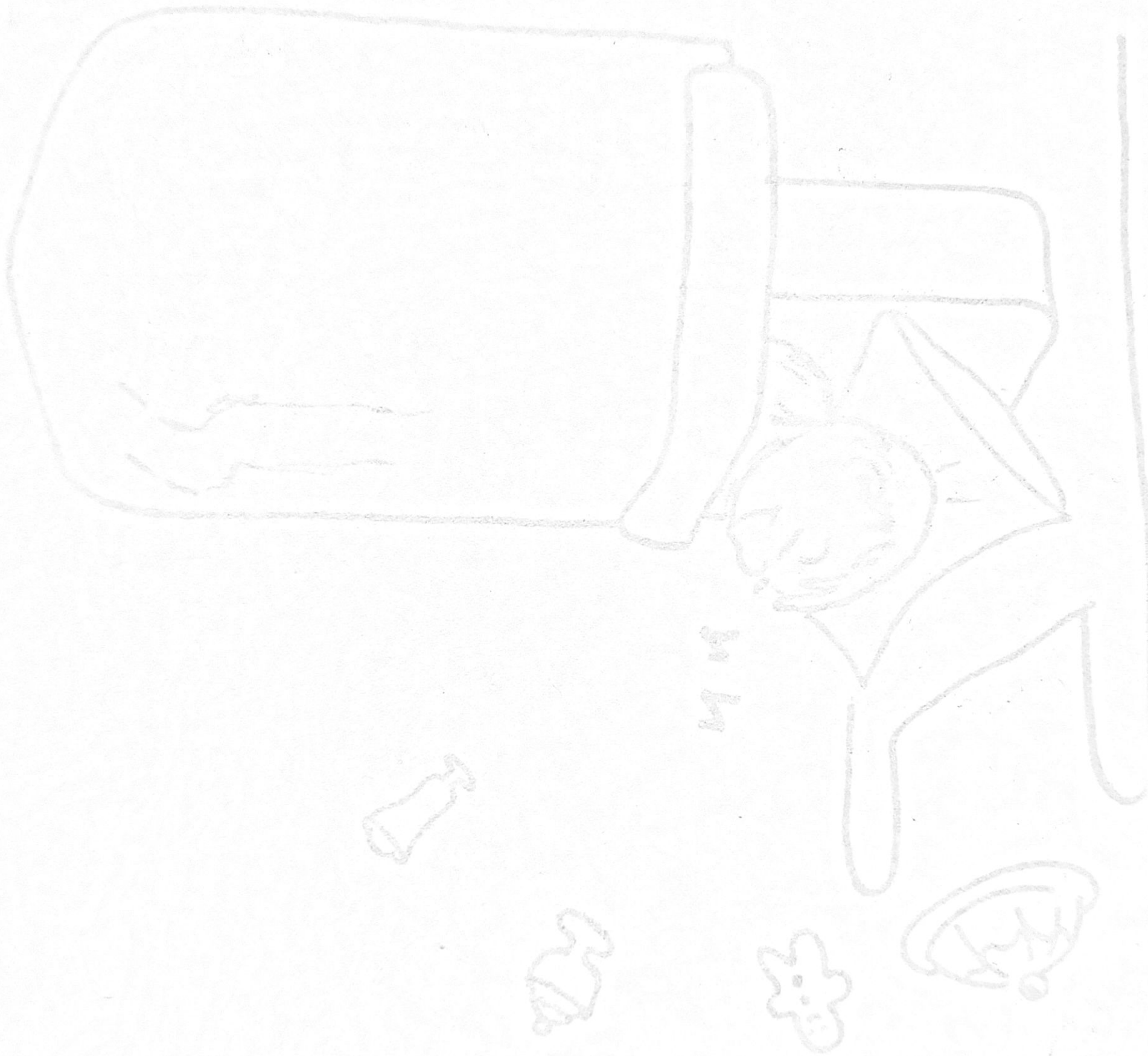


Desserts



DESSERTS

APPLE CRISP

Nancy Wells

1 c. flour
1/2 c. brown sugar
1/2 c. oleo

Add oleo to flour-sugar mixture like mixing pie crust. Pat on top of layer of apples, sliced and sugared. Bake in 350° for about 1 hour. This makes 8x8 inch pan. Serve warm.

APPLE CRISP

Mrs. Edna Johnson

5 or 6 c. apples (sliced into baking dish.)
Sift together:
1 c. flour
3/4 c. sugar
1 tsp. baking powder
1/2 tsp. salt

Add 1 egg (unbeaten) to flour mixture and stir with fork until it crumbles. Sprinkle over the apples. Melt 1/3 c. shortening (oleo may be used). Pour over above mixture. Sprinkle the top with cinnamon. Bake at 350° until apples are done.

APPLE CRISP

Kay Feeney

4 c. cooking apples (peeled, thinly sliced)
1/2 c. light brown sugar (packed)
2 T. lemon juice
1 c. all-purpose flour
3/4 c. granulated sugar
1 tsp. baking powder
1/2 tsp. salt
1 egg (slightly beaten)
1/3 c. butter or oleo (melted and cooled)
1/2 tsp. cinnamon

Mix first 3 ingredients. Arrange in shallow baking dish about 10x6x2 inch. Mix next 4 ingredients. Add egg and mix until crumbly. Sprinkle on mixture in dish. Drizzle with butter or oleo. Sprinkle with cinnamon. Bake in 350° oven about 35 - 40 minutes until apples are tender. Serves 6.

EASY DO APPLE CRISP

Kay Kerpon

In a 9x9 inch pan:
6 to 8 apples (sliced)
1/8 tsp. salt
1/8 tsp. cinnamon
In another bowl mix:
1 stick oleo (softened)
1 c. sugar
1 c. flour

Mix till very crumbly. Put in over the sliced apples. Bake 45 minutes in 350° oven or until apples are cooked.

APPLE CRUNCH

Ruth Dominy

3 c. apples (diced)
1 c. sugar
3 T. flour
1 c. brown sugar
1 c. oatmeal
1 1/2 c. flour
1/2 c. butter

Combine apples, sugar and flour in baking pan (8 inch square). Then combine brown sugar, oatmeal and flour in bowl. Cut in butter and mix until it is the texture of pie crust. Spread over apples. Bake at 375° for 40 minutes.

APPLE STRUDEL

Doris Balvin

1/2 c. butter or margarine
3 c. all-purpose flour (sifted)
1/2 tsp. salt
3/4 c. warm water
1 egg (slightly beaten)
1 c. butter or margarine (melted)
6 c. tart apples (pared) (thinly sliced)
1 c. sugar
2 tsp. cinnamon
1/2 c. currants
Confectioners' sugar (sifted)

Cut butter into flour and salt as for pie crust. Combine water and egg; add to flour, stir well. Turn out on lightly floured surface. Knead 5 minutes. Divide in half, cover and let stand 30 min. Cover large table with floured cloth. On cloth, roll half of dough (leave other half covered) to a 15 inch square. Brush with 2 or 3 T. melted butter. Let stand a few minutes.

To stretch dough, use back of hands, working underneath dough. Start from middle of square and gently stretch from one corner to the next until dough is paper-thin (to about 36x48 inch). (Don't lift dough too high as you stretch it tears easily.) Trim off thick edges. Brush 1/4 c. of melted butter over the dough. Place half the apples evenly along one 36 inch side, about 6 inches from edge. Combine sugar and cinnamon. Pour over apples. Top with currants. Gently fold the 6 inch piece of dough over filling. Pick up cloth behind filling; slowly and evenly raise cloth making dough roll forward into a tight roll. Seal ends. Place on buttered 15x10x1 inch baking pan. Curve slightly to form crescent. Brush top with 1 to 2 T. melted butter. Repeat stretching and filling with other half of dough and filling. Bake strudels at 350° for 45 - 50 minutes. Remove from pan. Cool on rack. Sprinkle with sifted confectioners' sugar.

MRS. KERPON'S VERY OWN APPLE COBBLER

Mary Kerpon

Heat oven to 400°.
Combine:
3/4 c. sugar
2 T. flour
1/2 tsp. cinnamon
1/4 tsp. salt
Mix with:
5 c. sliced apples
Sprinkle with 1/4 c. water. Dot with 1 T. butter. Cover with foil. Bake 15 minutes.
Sift:
1 c. flour
1 T. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
Cut in:
3 T. shortening
Stir in:
1/2 c. milk
Drop by spoonfuls on hot apples. Bake, uncovered, 25 - 35 min. Makes 6 servings.

BUTTERSCOTCH APPLE DUMPLINGS

Mrs. Loraine McCabe

SHORTCAKE:
3 c. flour
4 tsp. baking powder
1 tsp. salt
3 T. sugar
1/2 c. shortening
1 c. milk
Add baking powder, salt and sugar to flour in bowl. Cut in shortening till mixture looks like coarse meal. Add milk, mixing until a soft dough is formed. Divide dough in half, making 4 squares of each half.

FILLING:
6 apples (sliced)
1/2 c. sugar
1 tsp. cinnamon
1/8 tsp. nutmeg
Place apples on each square. Sprinkle each with sugar mixture. Bring corrers of dough up over apples pressing edges together. Place in 13x9x2 inch pan.

SAUCE:
1/2 to 3/4 c. brown sugar (packed)
1/3 c. butter
Dash of salt
2 c. boiling water
Mix brown sugar, butter and salt together into boiling water and again bring to boil. Pour over dumplings in pan. Bake in 350° oven for 45 minutes or until apples are done. Serve warm.

APPLE PIZZA

Janice Wickham

To your favorite baking powder biscuit recipe, add 1/2 tsp. nutmeg. Roll out thinner than for biscuits and place in your pizza pan. Over this place thinly sliced apples, chopped nuts, sugar and cinnamon. Then drizzle some melted butter over all and bake 20 min. Remove from the oven and lay thin slices of American cheese over top, also a few miniature marshmallows. Return to oven and continue baking until cheese is bubbly.

DATE PUDDING

Catherine Koloski

1 c. flour
1 c. sugar
1/2 tsp. salt
2 tsp. baking powder
1 c. dates (chopped)
1/2 c. milk

Mix flour, baking powder, sugar and salt together, add dates and milk.

SAUCE:
1 c. brown sugar
1 c. boiling water
3 T. butter

Pour this over the top of pudding. Bake 30 minutes at 350°.

STEAMED PUDDING

Gladys Bianchi

3 c. flour
1 tsp. soda
1 1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. allspice
1/2 tsp. cinnamon
1 c. suet (finely ground)
1 c. molasses
1 c. sweet milk
1 1/2 c. seedless raisins (chopped)
1/2 c. nuts (chopped)

Sift, then measure the flour, add baking soda, salt and spices. Combine suet, molasses and milk then add dry ingredients, beating until smooth. Add raisins and nuts. Put in well greased pan or mold and steam for 3 hours. Serve with white sauce or whipped cream.

When daddy has to feed the heir
And mealtime is a scrimmage,
He learns the truth behind the saying
"That boy's your spitting image!"

FLAPPER PUDDING

Judy Holland

1 c. fine vanilla wafer crumbs
3/4 c. soft margarine
2 c. confectioners' sugar (sifted)
2 egg yolks (room temperature)
2 egg whites (stiff beaten)
1 (9 oz.) can crushed pineapple (well drained)
1/2 c. walnuts (chopped)

Spread half of wafer crumbs on bottom of 10x6x 1 1/2 inch baking dish. Cream butter; gradually add confectioners' sugar, beating till light and fluffy. Add egg yolks, 1 at a time, beating well after each addition. Beat 1 minute more. Fold in egg whites. Beat at medium speed for a few seconds or till smooth. Fold in pineapple and nuts. Carefully spread mixture over crumbs. Top with remaining crumbs. Chill till firm 5 hours or overnight.

HEAVENLY RICE PUDDING

Karen Roeder

1/2 c. raw white rice
1 (8 3/4 oz.) can pineapple tidbits
1 c. miniature marshmallows
10 maraschino cherries (halved 1/3 c.)
1 (2 1/8 oz.) pkg. whipped topping mix
1/2 c. cold milk
1/2 tsp. vanilla
2 T. cherry juice

Cook rice. Refrigerate until well chilled. Drain pineapple, reserving syrup.

In large bowl, combine chilled rice, drained pineapple, marshmallows and cherries. Stir until well combined. Refrigerate, covered overnight along with pineapple syrup.

Next day prepare whipped topping mix. Stir reserved pineapple syrup and cherry juice into rice mixture. Fold in whipped topping. Refrigerate about 1 hour. Makes 8 servings.

PINEAPPLE DELIGHT

Mrs. Don Dietzenbach

1 large pkg. marshmallows
1 c. milk
1 c. cream (1 pkg. topping)
1 (16 oz.) can crushed pineapple
Graham cracker crust (in 2 8x8 inch pans)

Melt in double boiler marshmallows and milk. Whip cream and add pineapple. Add marshmallow mixture. Pour into pan with crust. Let set in refrigerator.

Success comes in cans -- failure in can'ts.

PINEAPPLE - MARSHMALLOW PIE

Judy Ohnemus

1/2 lb. marshmallows
1 c. milk
1 can crushed pineapple (drained)
1 c. cream (whipped)(chill first)

Melt marshmallows and milk in top of double boiler. Cool. Add chilled whipped cream and pineapple. Pour into crust and chill.

LEMON CRUMB DESSERT

Sally Duer

1 (6 oz.) lg. pkg. lemon Jello
1 1/2 c. sugar
2 c. boiling water
1 1/2 tsp. lemon rind (grated)
2/3 c. lemon juice
2 lg. cans evaporated milk (undiluted)
2/3 c. butter or margarine
4 c. graham cracker crumbs

Dissolve Jello, sugar and salt in boiling water. Add lemon rind and juice. Chill until very thick. Add evaporated milk and whip until fluffy.

Meanwhile mix butter and cracker crumbs. Press firmly into 9 inch pans, reserving about 1/3 for garnish. Spoon gelatin mixture into pans. Sprinkle with reserved crumbs. Chill until firm.

LEMON AND HONEY DESSERT

Gerry Riley

1 (3 oz.) pkg. lemon flavored gelatin
1 1/4 c. boiling water
1/3 c. strained honey
1 tsp. lemon peel (shredded)
3 T. lemon juice
Dash of salt
1 c. whipping cream
3/4 c. vanilla wafers (crushed)

Dissolve gelatin in water. Stir in next 4 ingredients. Chill until partly set. Beat until fluffy. Fold in whipped cream. Spread half the crumbs in bottom of 10x6x1 1/2 inch dish. Spoon in gelatin mixture. Top with some reserved crumbs. Chill until firm, about 4 hours. Serves 6 to 8.

ORANGE DESSERT

Ruth Dominy

1 packet graham crackers
3 T. butter
1 (3 oz.) pkg. orange Jello
1 (11 oz.) can mandarin oranges
1 pkg. Dream Whip

Prepare Jello as directed on pkg. Chill until slightly thickened. Roll graham crackers into crumbs, reserve 1/4 c. Combine with melted butter. Press into 8 inch sq. pan. Remove Jello and add drained oranges. Spoon over top of crust. Mix Dream Whip as directed on pkg. Spread over Jello. Sprinkle with reserved 1/4 c. crumbs. Refrigerate 2 hours.

ORANGE SALAD OR DESSERT

Eve McMichael
Altoona, Iowa

2 pkg. Jello vanilla tapioca pudding
1 1/2 pkg. orange Jello

Dissolve in 1 1/2 c. boiling water.

1 can mandarin oranges
1 medium can crushed pineapple (drain)(should be 1 1/2 c. juice)

Heat pineapple juice to warm and add to Jello mixture. Chill. Add 1 pkg. Lucky Whip mixed according to directions on pkg. Very good!

BLUEBERRY DELIGHT

Pat Valentine

1 c. A.E. whipped cream (whipped)
1 c. powdered sugar
2 (3 oz. each) pkg. Phil. cream cheese
1 can Wilderness blueberry pie mix or strawberry
1 graham cracker shell (either round or 9x13 inch cake pan)

Blend softened cream cheese and powdered sugar. Fold in whipped cream. Pour mixture in graham cracker shell. Then spread blueberry or strawberry pie mix over top. Refrigerate for several hours.

CHERRY DESSERT

Mary Kerpon

CRUST:

18 graham crackers (crushed)
1 stick margarine (melted)

Mix margarine and cracker crumbs. Press into 9 or 10 inch sq. pan. Chill while preparing filling.

FILLING:

1 sm. pkg. cream cheese
1/2 c. powdered sugar
1 pkg. Dream Whip
1/2 tsp. vanilla
1 can cherry pie filling

Soften cheese, add powdered sugar and vanilla. Prepare Dream Whip according to directions. Let chill 1 hour after whipping. Fold into cheese mixture. Then spoon over crust and chill. Carefully spoon the cherry pie filling over the cheese mixture. Chill several hours before serving or overnight.

World brotherhood starts where your neighbor's lawn begins.

Bob Treanor

CAMPFIRE CHERRY COBBLER

1/2 c. sugar
2 cans Wilderness cherry pie filling
3 c. Bisquick or one white cake mix

1 Dutch oven. Place cherries in bottom of Dutch oven. Prepare Bisquick or cake mix as directed on the box. If you use Bisquick, drop on top of cherries like dumplings. This will swell and cover the cherry mixture. If you use a cake mix, just pour over cherries. Sprinkle sugar on top of cake mix. Place 5 hot charcoal briquets under bottom of Dutch oven and then on top place 5 more hot charcoal briquets on lid of Dutch oven. Bake until brown on top or the mixture springs back when you touch it.

Faith Shaw

CRANBERRY FLUFF

2 c. raw cranberries (ground)
3 or 4 c. miniature marshmallows
3/4 c. sugar
2 c. apples (diced)
1/2 c. seedless grapes
1/2 c. walnuts
1/4 tsp. salt
1 envelope Dream Whip

Combine cranberries, marshmallows and sugar. Cover and chill overnight. Add Dream Whip and chill in serving bowl. Trim with cluster of green grapes, if desired. Good for Thanksgiving dinner.

Mrs. Joseph T. (Mary L.) Comito

CHEESECAKE

1/4 lb. butter
1 1/4 c. graham cracker crumbs
1 (3 oz.) pkg. lemon gelatin
1 (8 oz.) pkg. cream cheese (softened)
1 c. sugar
1 tall can evaporated milk (chilled)

Melt butter in iron frying pan, add graham cracker crumbs and gently toast, stirring to prevent sticking. Line bottom of 8x10 inch pan with half the crumbs. Add 1 c. boiling water to gelatin. Refrigerate until gelatin begins to harden. Don't let it set. Add 1 c. sugar to cream cheese and soften it with fork until it can be whipped with egg beater. Evaporated milk should be thoroughly chilled. Whip until it is like whipped cream. Fold it into cream cheese mixture, adding gelatin. Beat entire mixture until it is creamy. Pour it over the graham cracker crumbs, putting remaining graham cracker crumbs on top. Refrigerate. Can be served within an hour. Serves 8 to 12.

CHERRY CHEESECAKE

Judy Ohnemus

8 oz. pkg. cream cheese
1/2 c. powdered sugar
1/2 tsp. vanilla
1/2 pt. heavy cream (whipped)
1 can cherry pie filling
Crumb crust

Soften cheese to room temperature and beat in powdered sugar and vanilla. Whip in the whipped cream. Pour into crust, then top with cherry pie filling. Chill until serving time. Makes 8 servings which can be topped with more whipped cream if you dare.

ANGEL FOOD CAKE DESSERT

Judy Ohnemus

1 pkg. lemon Jello
1 c. boiling water
1 c. pineapple juice
1 pt. whipping cream
1 sm. can crushed pineapple
1 sm. jar maraschino cherries (chopped)
16 marshmallows (cut)
1/2 angel food cake (1 loaf cake)

Dissolve Jello in hot water and add pineapple juice. When this begins to set, add whipped cream and beat together. Add pineapple, cherries and marshmallows. Break cake into cake pan. Pour mixture over pieces. Refrigerate until set. Sprinkle with chopped English walnuts.

EASY BAVARIAN

Deanna Host

Dissolve 3 oz. pkg. Jello any red flavor and 1/4 c. sugar in 1 c. boiling water. Add 1 c. cold water. Chill until slightly thickened. Blend 1 1/2 c. thawed Cool Whip into gelatin. Chill in 1 qt. or 6 to 8 individual molds until firm. Unmold and garnish with additional thawed Cool Whip. Makes 6 to 8 servings.

CRUMBLED TORTE

Vicki Knox

2 eggs
1 c. sugar
1 c. coarsely cut dates
1 c. nuts (finely cut)
1 T. flour
1 tsp. baking powder

Beat egg yolks until frothy. Pour in sugar gradually, continuing to beat until well mixed. Add dates, nuts, flour and baking powder. Stir until all ingredients are moistened. Fold in stiffly beaten egg whites until mixture is blended. Spread batter into greased 9 inch sq. pan. Bake in a hot oven 425° for 15 minutes. Let stand until cold. Crumble torte into stemmed glasses. Top with whipping cream.

RHUBARB COBBLER — Marcia Hurley

3/4 to 1 c. sugar
2 tsp. corn starch
1/4 tsp. cinnamon
4 c. rhubarb
1 T. water
2 T. butter

Cook and stir mixture until it is boiling and then cook 1 minute. Dot with 2 T. butter. Place in 400° oven while preparing biscuits.

BISCUITS:
1 c. flour
1/3 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
4 T. butter
1/3 c. milk
1/4 c. nuts (black walnuts preferred)
1 tsp. orange peel (optional)

Mix together and drop biscuits on rhubarb mixture. Return to oven and bake until biscuits are done.

RHUBARB CRUNCH — Mary Kramer - Georgia Roorda

1 c. flour
3/4 c. oatmeal
1/2 c. butter (melted)
1 tsp. cinnamon
1 c. brown sugar
4 c. rhubarb

Press half of this mixture on bottom of pan. Add 4 c. rhubarb on top of this. Then cook until thick and clear the following mixture, and pour over the above crunch and rhubarb.

1 1/2 c. sugar
4 T. corn starch
1 tsp. vanilla
1 c. water

Top with the rest of the crunch and bake at 350° for 1 hour.

RHUBARB CRUNCH — Mrs. Shirley Laffey

3 c. rhubarb (cut up)
1 c. sugar
1 1/2 T. flour
1/2 tsp. salt
1 tsp. cinnamon

TOPPING:
3/4 c. oatmeal
3/4 c. flour
1/4 c. brown sugar
1/4 tsp. soda
1/4 tsp. baking powder
1/3 c. butter or oleo (melted)

Mix first 5 ingredients together. Place in greased square cake pan. Mix topping ingredients together and place evenly on rhubarb mixture. Bake at 350° 30 - 35 minutes. I sometimes even use rhubarb which I froze from my garden in spring.

FRUIT COCKTAIL DESSERT

Dixie Yarges

1 (No. 2) can fruit cocktail (2 c.)

Drain this overnight so there will be no juice. Beat 1 egg and add fruit. Combine 1 c. white sugar, 1 c. sifted flour and 1 tsp. soda. Add to fruit mixture. Place in buttered pan. Mix 1 c. chopped nuts and 3/4 c. brown sugar. Put on top. Bake 1 hour in 325° oven.

BANANA SPLIT DESSERT

Sally Leahy

Graham cracker crust
1 layer (sliced) bananas
1/2 gal. Neopolaton ice cream (slice and cover banana layer)

FUDGE TOPPING:
1 c. chocolate chips
1/3 c. butter

Melt together. Remove from stove. Stir in 1 1/2 c. condensed milk and 2 c. powdered sugar. Then cook 8 minutes. Remove from stove. Add 1 tsp. vanilla. Let cool. Pour topping over ice cream and freeze. Add whipped cream and chopped nuts before serving.

RITZ CRACKER DESSERT

Margaret Lewis

60 Ritz crackers (crushed)
1/4 lb. margarine (melted)
1/4 c. powdered sugar

Mix these ingredients together using 1/4 of the crackers.

2 small pkg. Dream Whip (mixed according to pkg.)

Add:

1 small can Eagle Brand
can milk
1 can frozen pink lemonade

Beat all together. Put 3/4 of Ritz crackers in bottom of square cake pan. Pour the above mixture on them. Refrigerate for 8 hours before serving.

FRENCH PINEAPPLE CREAM (Frozen dessert.)

Anne Capps

1 c. butter (soft)
1 lb. box powdered sugar
4 eggs
1 tall can crushed pineapple
1 pkg. vanilla wafers

Cream butter until light, slowly add powdered sugar and cream again. Add eggs, 1 at a time and beat until light and fluffy. Drain pineapple. Whip cream sweeten add little vanilla. Crush vanilla wafers. Cover bottom of 13x9 inch pan with 1/2 of crumbs. Spread creamed mixture over them. Sprinkle drained pineapple over creamed mixture. Then spread whipped cream over top. Cover with remaining crumbs. Freeze. May be served frozen or unfrozen.

STRAWBERRY YUMMY (Frozen dessert.)

Anne Capps

CRUST:
1 c. flour
1/2 c. butter or oleo
1/4 c. brown sugar
1/2 c. nuts

YUMMY:
1 c. sugar
2 egg whites
2 tsp. lemon juice
1 1/2 c. frozen strawberries

Crust - Cut shortening into the above ingredients. Spread on cookie sheet. Bake in 375° oven 10 minutes, stirring once to prevent burned edges. Spread half of crumbs in a 9x13 inch pan. Reserve remaining crumbs for topping.

Have berries partially thawed. Put all ingredients into large bowl. Blend at low speed, then beat on high speed 15 to 20 min. Prepare 1 pkg. of whipped topping and fold into fluffy strawberry mixture. Spread in pan and top with remaining crumbs. Cover and freeze.

STRAWBERRY VANILLA PUDDING

Judy Holland

4 1/2 to 5 c. angel cake cubes, 1 (3 or 3 3/4 oz.) pkg. instant vanilla pudding mix, 1 c. cold milk, 1 pt. vanilla ice cream, 1 (3 oz.) pkg. strawberry flavored gelatin, 1 1/2 c. boiling water, 1 (10 oz.) pkg. frozen strawberry slices.

Place angel cake cubes in 9x9x1 1/2 inch baking dish. In mixing bowl, combine instant pudding and milk. Add ice cream. Beat at low speed till well blended. Pour over cake cubes. Set aside till firm. Dissolve gelatin in boiling water. Add frozen berries. Stir till gelatin begins to thicken. Pour over pudding. Do not stir. Chill till set. Makes 8 or 9 servings.

PUMPKIN ICE CREAM PIE

Ruth Dominy

1 1/2 c. graham crackers
1/4 c. sugar
1/8 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. butter (melted)
1 qt. ice cream
3/4 c. pumpkin
1/2 c. brown sugar
1/4 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

Mix ingredients in first column together for the crust. Mix together the second column for the filling. Place in freezer until hard and ready to serve.

FUDGE SUNDAE DESSERT

Sondra Smith

1 c. evaporated milk
1 (6 oz.) pkg. chocolate chips
1 c. miniature marshmallows
1/4 tsp. salt

Put in heavy 1 qt. saucepan. Stir over medium heat until chocolate chips and marshmallows melt and mixture thickens. Take off heat and cool to room temp. set aside. Line bottom and sides of 9 inch pie pan with graham cracker crust. Spoon half of 1 qt. vanilla ice cream over crust. Cover with half of chocolate mixture, repeat with rest of ice cream and chocolate. Place pecans on top. Freeze until firm 3 to 5 hours. Serves 8 to 10.

CHOCOLATE ICE CREAM DESSERT

Norma Schmitz

1 pkg. chocolate Oreo cookies
2 sticks margarine
4 eggs
3 c. powdered sugar
3 sq. semi-sweet chocolate
1 c. peanuts

Crumble 1/2 of the cookies and pat into large cookie sheet. Cook the rest of ingredients until thick. Let cool. Add peanuts. Pour over cookie crumbs. Stick in freezer while you soften 1/2 gal. vanilla ice cream. After ice cream is soft enough to spread, spread over cookie sheet. Top with remaining 1/2 of Oreo cookies and freeze. Cut in serving pieces when it is frozen.

CHOCOLATE ICE CREAM DESSERT

Georgene Tegeler

2 c. powdered sugar
2 sq. chocolate
1/2 c. butter
1/2 c. nuts (chopped)
1 tsp. vanilla
3 egg yolks (beaten)
3 egg whites (beaten stiff)
1 box vanilla wafers
1 1/2 qt. vanilla ice cream

Cream sugar, butter and melted chocolate. Add vanilla and chopped nuts. Add egg yolks and fold in egg whites. Roll vanilla wafers into crumbs and line bottom of a 7x12 inch pan. Save part of the crumbs for top. Put chocolate mixture on crumbs and add ice cream (soft). Add remaining crumbs on top. Store in freezer. Cut in squares to serve.

Bibles that are coming apart usually belong to people who are not.

ICE CREAM PIE

Sally Duer

1/2 gal. vanilla ice cream
1 (6 oz.) can lemonade
Few drops green food coloring

Line 2 (8 inch) pie plates with graham cracker crust and pat firm. Thaw ice cream and lemonade for about 30 minutes or until ice cream can be stirred. Mix lemonade and ice cream thoroughly. Add a few drops green food coloring and stir. Pour into 2 pie plates and freeze for several hours before serving.

ICE CREAM PIE

Nancy Wells

2 c. Rice Chex
1/2 c. brown sugar
1/2 c. shredded coconut
1/4 c. soft or melted butter
Vanilla ice cream
Strawberries

Crush Rice Chex and add rest of ingredients. Mix thoroughly. Press in pie pan to make shell. Save a little to sprinkle on top of ice cream. Fill shell with soft vanilla ice cream. Sprinkle with rest of Rice Chex mixture. Wrap in Saran wrap and put in freezer. Take out a few minutes before serving. Put strawberries on top.

ICE CREAM (Makes 1 gallon.)

Mary Czizek

4 eggs
2 1/2 c. sugar
6 c. milk
4 c. cream or half and half
2 T. vanilla
1/2 tsp. salt

Beat eggs until light. Add sugar gradually. Beat until mixture is stiff. Add remaining ingredients. Mix thoroughly. Freeze in ice cream freezer.

HOMEMADE ICE CREAM

Darlene Treanor

1 carton whipping cream
1/2 gal. milk
3 c. sugar
3 tsp. vanilla
Pinch of salt
6 eggs

Beat eggs until light. Add sugar. Mix. Add all the ingredients. Mix again. Place in your ice cream freezer until hard consistency.

The milk of human kindness should not be bottled up.

CONLEY'S COOL TREAT

Alyce Conley

2 1/4 c. sugar
6 eggs
6 T. vanilla
1 large can condensed milk
2 qt. homo. milk

Combine sugar and eggs. Beat. Add can of milk and vanilla. Mix. Add homo. milk and put into ice cream freezer. Makes 1 gal.

ICE CREAM (Uncooked)

Mrs. Ben Sinderson
Vinton, Iowa

8 eggs (beat yolks and whites separately, add together and beat)
4 c. sugar (add part to milk)
2 qt. cream
4 qt. milk

Combine 3 with eggs. Sprinkle of salt, 3 tsp. vanilla and 2 T. lemon.

(Instead of 2 qt. cream - can substitute 2 (1/2 pt.) whip cream and 1 pt. half and half.) Uncooked and delicious. Can add frozen strawberries, etc., if want to.

LEMON ICE CREAM (1 gal. freezer.)

Amanda Wren

4 eggs (beat and add 2 c. sugar), 1/3 tsp. salt, mix and add 1 qt. milk (hot).

Leave in refrigerator approximately 1/2 day to cool.

Pour into freezer and add:

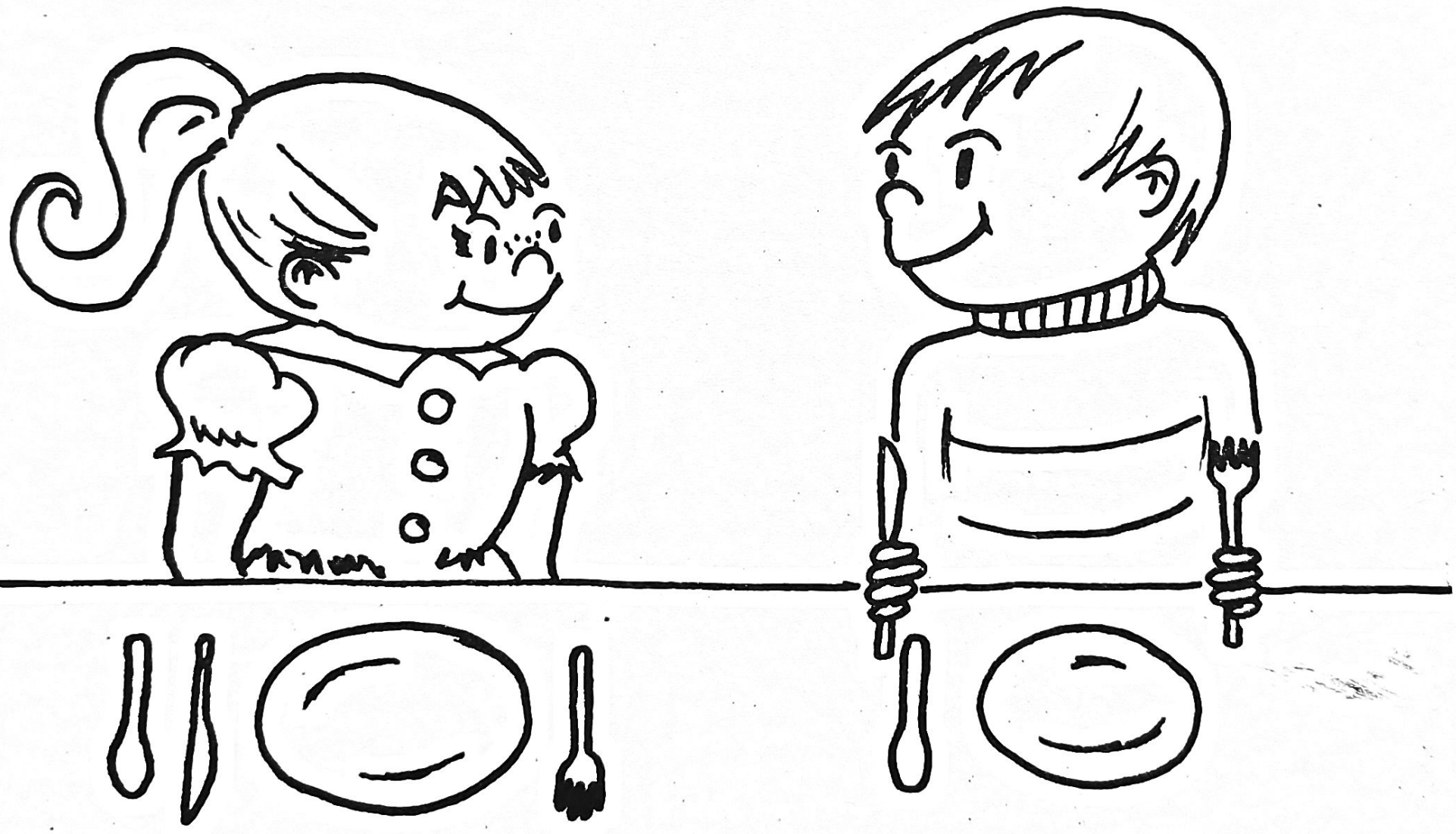
2 T. vanilla
1/4 tsp. lemon extract
2 pt. half and half
1 can evaporated milk

Finish filling with milk. Leave about 3 inches for expansion.

* * * * *

ADDITIONAL RECIPES

This and That



THIS AND THAT

PARTY MEAT BALLS

Geri McCarthy

3 lb. hamburger
1 c. oatmeal
2 eggs
Salt and pepper
Onion (if you want)
Garlic salt

SAUCE:
Equal parts grape jelly and catsup

Heat and mix well. Add garlic salt. Pour over meat balls.

Mix meat ball mixture and make them small about the size of a dime or nickel brown well. Then mix up the sauce and pour over them. You can cut this recipe down to fit your own family. Just remember to use equal parts of grape jelly and catsup.

HOT PEPPER SANDWICHES

Chuck Hall

10 green peppers (sliced)
4 hot Canana peppers (sliced)
2 cans strained mushrooms
1 can tomato paste
1/4 c. Mazola oil

Put oil in pan. Put green and hot peppers to simmer until peppers are soft. Add mushrooms and stir in tomato paste. Add water if necessary to make a sauce. Salt and pepper to taste. Simmer 15 minutes. Put on hot toasted buttered Vienna bread.

SANDWICH FILLING

Betty Walters

1 can Spam
6 eggs (hard boiled)
1/4 lb. sharp cheese
Onion (to taste)

Grind together and mix with mayonnaise. Spread on hamburger buns and replace tops. Heat in oven 350° about 15 minutes.

HOT SPAM SANDWICHES

Sondra Smith

1 lb. canned Spam
1/4 lb. Velveeta cheese
1/4 lb. butter (has to be butter)
1 dill pickle
1 small onion

Grind above ingredients in grinder using medium grinder. Place a well amount on a bun and wrap in foil. Place in 350° oven for 20 minutes. Makes 12 to 14 sandwiches.

CRISPY GRILLED HAM AND CHEESE

Mary McCabe

8 slices white bread
Butter or margarine (softened)
Prepared mustard
4 thin slices boiled ham
4 oz. (4 slices) American cheese
8 thin slices tomato
2 eggs (slightly beaten)
2 T. milk
Dash of onion salt
1 1/4 c. potato chips (crushed)

Spread bread with butter or margarine. Spread half the slices with mustard. Top each with a slice of ham and cheese and 2 slices tomatoes. Sprinkle tomato with a little salt. Top with second slice of bread. Combine eggs, milk and onion salt. Dip both sides of sandwich into egg mixture, then into potato chips. Grill on hot buttered griddle or skillet for 3 to 4 minutes on each side or till golden brown. Makes 4 sandwiches.

BACON BOATS

Marcia Hurley

1 c. American cheese (grated)
2 fresh onions (greens and all)
4 slices bacon (snipped fine)
1 egg

Mix together and spread on 8 hot dog bun halves. Place on cookie sheet. Place under broiler until cheese is melted and bacon is done.

PARTY SANDWICHES

Ruth Dominy

Brown 1 lb. hamburger. Drain. Sprinkle with garlic salt. Melt in 1/2 of 16 oz. jar Cheez Whiz. Let cool a little. Spread on slices of party rye or snack rye (small thin slices). Place on cookie sheet. Put under broiler in oven for a few minutes until cheese bubbles. Serve warm. This can be made ahead and frozen until ready to serve. Mix as directed. Again place on cookie sheet, this time flat in freezer. After frozen they can be placed in plastic bag. When ready to serve, put in oven as above. No need to thaw.

RUBIN SANDWICH

Mrs. Bill Gay, Sr. - Elizabeth Gay

Rye bread (with or without caraway seed)
Corned beef (sliced)(cooked)
Sauerkraut
Swiss cheese (sliced)

Butter bread on both sides. Add sliced heated corned beef to bottom slice of bread, then a layer of heated sauerkraut. Add 1 slice Swiss cheese and top with second slice of bread. Broil on both sides until brown. Serve at once.

CHARLIE CHOPS TUNA SANDWICHES

Chuck Pearson Special

1 c. sharp cheese (shredded)
3 eggs (hard boiled)
1 (6 1/2 oz.) small can tuna
2 T. green pepper
2 T. onion
2 T. sweet pickles
1/2 c. Miracle Whip
Hamburger buns

Fill buns, wrap in foil. Bake in oven 1/2 hour at 250°.
Makes 12.

BARBECUED BEEF FOR BUNS

Mrs. J. W. Hatchitt

4 lb. pot roast
1 can tomato soup
1 bottle catsup
1 c. water
2 T. lemon juice
2 T. Worcestershire sauce
2 T. brown sugar
1/2 tsp. dry mustard
1 med. onion (chopped)
1/2 c. celery (chopped)
4 bay leaves
Salt and pepper

Cook meat long and slow until tender. Cool, remove fat and bone and shred the meat. Skim fat from drippings and return meat to pan. Combine remaining ingredients and simmer a half hour. Add to shredded beef and simmer an hour. This is enough for 20 sandwiches. This recipe freezes nicely.

DELUXE HAMBURGERS

Darlene Treanor

1 lb. hamburger
1/2 tsp. rosemary
1/4 tsp. basil
1/2 c. milk
1/4 c. onion (chopped)
1 tsp. salt
1/2 tsp. pepper
1 egg
1 tsp. ketchup

Mix together all the ingredients. Form into patties. Wrap a strip of bacon around each patty, fasten together with a toothpick. Broil or pan fry.

PIZZA BURGERS

Diane Pearson

1 1/2 lb. ground beef
Mozzarella cheese
Italian sauce
Hamburger buns

Brown beef. Pour in sauce, enough to cover beef. Simmer. Place buns on cookie sheet. Top with ground beef, sprinkle with cheese and broil until cheese is melted.

SOUPERBURGERS — Dorothy Halliburton

1 lb. ground beef
1/2 c. onion (chopped)
1 can condensed chicken gumbo soup
2 T. catsup
1 T. prepared mustard
Dash of pepper

Brown beef and onions. Add soup and seasonings. Simmer 5 or 10 minutes. Serve on toasted buns.

SLOPPY JOES — Deanna Host

1 c. water
1/2 c. catsup
1 onion (chopped)
1 tsp. chili powder

Cook for 10 minutes.

Then add:

1 lb. ground beef
2 tsp. mustard
1 tsp. chili powder
Salt and pepper

Cook until meat is done. Serve on toasted or plain buns.

LUAU BITES — Shirley Lovejoy

Cut 10 canned water chestnuts in half. Quarter 5 chicken livers and wrap a piece of chestnut and liver in a half slice of bacon. Fasten with toothpick. Marinate in mixture of 1/4 c. soya sauce and 2 T. brown sugar about 4 hours in refrigerator. Drain. Broil or charcoal until bacon is crisp.

CHEESE LOAF — Judy Wingert

1 lb. Velveeta cheese
1/2 lg. pkg. cream cheese
1/2 lb. Bleu cheese
4 lb. kernels garlic (put through press)
1 sm. onion (grated)
2 tsp. horseradish
2 T. Worcestershire sauce
2 dashes Tabasco
Juice of 1/2 lemon

Mix ingredients with electric mixer. Be sure and have cheese at room temperature. Put in refrigerator for 2 or 3 hours to firm. Roll into long bars for slicing or into balls for spreading. May be made several weeks before a party and wrapped in waxed paper and in foil and frozen.

He who has a thousand friends has not one to spare.

BEAN SOUP CAMPER'S DELIGHT

Bob Treanor

4 lb. soup beans
1 onion (diced)
2 lb. ham or bacon (chopped)
4 large carrots (chopped)
2 tsp. garlic salt
Salt and pepper (to suit your self)

Soak beans for 3 hours. Place in 1 gal. water to start. Add more as it cooks down. Simmer over campfire for 6 hours. Serves 15.

MEAL IN ONE SOUP

Mrs. J. C. Murphy

2 lb. neck bones or 1/2 lb. stewing beef and 1 lb. beef bones
2 tsp. salt
2 medium onions (chopped)
1 bay leaf (optional)
1 c. celery and leaves (chopped)
1/2 tsp. pepper
1/2 c. rice
1 potato (diced)
3 carrots (diced)
1/4 c. parsley (optional)
1 (No. 2) can tomatoes
1/4 head cabbage (chopped)

Cover bones with cold water, add salt, onions, bay leaf, celery and pepper. Simmer 2 to 3 hours. Add rice, potatoes and carrots. Cook 1 more hour. Remove bones. Add parsley, tomatoes and enough water to make 1 gal. of soup. Continue cooking about 20 minutes. Season to taste.

CHOCOLATE SAUCE

Mrs. Loraine McCabe

1/2 c. sugar
1 T. cocoa
1 T. corn starch
1 c. boiling water
2 T. butter
1 tsp. vanilla

Mix sugar, cocoa and corn starch together. Dissolve in a little cold water. Then add boiling water gradually. Stir in butter and vanilla. This should all be mixed in pan on stove. Stir constantly, when thick remove and spoon over cake, etc.

CHOCOLATE TOPPING FOR ICE CREAM

Helen Brewer

3 sq. chocolate
1/2 c. butter

Melt in double boiler.

Add:

3 c. sugar
1 large can Carnation milk

Cook until it come to boil. Add 1 tsp. vanilla and 1/2 tsp. salt. Beat until smooth. Store in refrigerator.

RED SATIN CHERRY SAUCE FOR BAKED HAM — Fran Swesey

1 can cherry pie filling
1/8 tsp. ground allspice
1/8 tsp. ground cloves
1/2 tsp. Worcestershire sauce
Dash of salt
1 T. tarragon or cider vinegar
2/3 c. water

Combine ingredients and mix well. Heat, stirring frequently. Pass with ham. Same thing can be done with either peach or pineapple pie filling.

QUICK BARBECUE SAUCE — Betty Rice

12 oz. bottle Pepsi Cola
1 c. catsup

Mix together and pour over meat.

COLORLESS PUNCH (Can color with any paste food coloring.) — Betty McKeever

2 (6 oz.) cans lemonade
Juice of 2 lemons
2 1/2 c. sugar
5 c. water
Food coloring (if wanted)
1 qt. ginger-ale or 7-Up (add this when ready to serve)

Ice must be added. This is a bit strong and can use it. Makes 14 (6 oz.) cups.

PUNCH — Amanda Wren

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid

Mix as Kool-Aid.

Add:

1 large can frozen orange juice
1 small can pineapple juice
Juice of 1 lemon
1 pkg. frozen strawberries

PUNCH — Mrs. Gary (Anna) Clayton

3 (46 oz.) cans pineapple juice
1 can (large) frozen lemonade
1 can (large) frozen orange juice
1 1/2 c. sugar or less

Mix thoroughly and let stand until sugar dissolves before serving add:

4 qt. ginger-ale
2 qt. plain white soda

Serves 100.

QUANTITY FRUIT PUNCH

Phyllis DeVore

3 qt. pineapple juice
1 1/2 c. lemon juice
3 c. orange juice
1/3 c. lime juice
2 1/2 c. sugar
1 c. lightly packed fresh mint leaves
4 (1 pt. 12 oz.) bottles ginger-ale
2 (1 pt. 12 oz.) bottles carbonated water
1 pt. fresh strawberries (quartered)

Combine juices, sugar and mint. Chill. Just before serving, add remaining ingredients. Pour over cake of ice in punch bowl. 75 (4 oz.) servings.

CRANBERRY PUNCH

Mary Kerpon

2 pt. cranberry juice
2 c. water
1 1/2 c. sugar
2 sticks cinnamon
1 T. cloves
1/4 c. lemon juice

Cook together for about 5 minutes the water, sugar, cloves and cinnamon. Strain add the cranberry juice, lemon juice. When ready to serve add 8 to 10 c. water and heat. Do not boil. Can add 'spirits'.

HOT APPLE CIDER

Karla Nelson

1 gal. apple cider
2 qt. grape juice (2 cans frozen)
2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1 c. sugar
2 c. water

Bring spices to a boil in a bag in sugar and water 20 - 30 min. Heat juices. Add syrups with removed spices and serve. Great for a cold winter night.

APPLE TEA

Mrs. V. Pudans

Collect apple peels, roast until brown and use to make tea. Also apple cores or sliced apples can be roasted until brown and ground up to use to make tea.

APPLE LEAF TEA

Mrs. V. Pudans

Collect leaves from apple tree after frost. Wash, pack tightly in heat proof container. Add water and put in oven, heat at about 350° until leaves are soft. Then dry slowly, roast lightly. Use like ordinary leaf tea. Same method can be used for cherry leaf tea.

CRACKER JACKS — Norma Schmitz

9 qt. popped popcorn
1 bag Spanish peanuts
2 c. brown sugar
2 sticks oleo
1 c. white sugar
1 tsp. butter flavoring
1 tsp. burnt sugar flavoring
1/2 tsp. soda

Cook 5 minutes. Pour over pop corn. Bake 1 hour in 175° oven, stir frequently while baking.

CARAMEL POPCORN — Charlene Watland - Judy Green

2 c. brown sugar
2 sticks margarine
1/2 c. white syrup
1/2 tsp. baking soda
8 qt. popped popcorn

Cook sugar, margarine and syrup for 5 minutes. Add baking soda. Pour immediately over popcorn. Put in low oven for 1 hour. Stir every 15 minutes. Add 1 c. Spanish peanuts, if desired.

GARLIC DIP — Sharon Jones

1 small pkg. cream cheese
4 dashes Worcestershire sauce
3 to 4 T. catsup
Garlic salt (to taste)
Milk (to cream it)

Beat with electric mixer and let set overnight.

HOT CHILI DIP — Dr. J. W. Hatchitt

1. 1 can evaporated milk (small can)
2. 1 lb. Velveeta cheese
3. 1 can blanched (hot) peppers
4. 1/2 tomato (chopped fine)

Blend 1. and 2. in Osterizer, add peppers, mix well. Add chopped tomato.

PURPLE PLUM PRESERVES — Mary Gay

2 lb. purple Italian plums (cut)
3 1/2 c. sugar

Combine and let stand an hour. Then boil 15 to 20 minutes with an occasional stir to prevent sticking. Spices and peels, or raisins and nuts can be added too. Put in jelly glasses, cover with melted paraffin and cover. (These plums contain enough of their own pectin.)

Use disappointment as material for patience.

STEWED TOMATOES CANNED

Mary Ann Coenen

4 T. green peppers
4 T. onions
6 T. celery
2 tsp. celery salt
2 tsp. sugar
1/4 tsp. salt

Chop all the ingredients. Put into tomatoes and cook until tender. Put in jars and seal. This is enough for 2 quarts.

MRS. SINNOTT'S THREE HOUR BREAD AND BUTTER PICKLES

Mrs. Honore Sinnott

4 qt. med. cucumbers (sliced as thin as possible)
6 while onions (diced)
4 green peppers (chopped)
3 cloves garlic
1/3 c. pickling canning salt
5 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
3 T. mustard seed
3 c. cider vinegar

Do not peel cucumbers. Prepare cucumbers, onions, peppers and garlic cloves in large pan. Cover with salt, add cracked ice, mixing all together. Cover and let stand 3 hours. Drain ice from mixture. Combine remaining ingredients. Pour over cucumber mixture. Heat to a boil. Pour in hot sterilized jars and seal.

BREAD AND BUTTER PICKLES

Ruth Butters
Independence, Iowa

24 med. cucumbers
Soak 3 hours.
10 onions
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. ginger
3 tsp. salt
1 tsp. turmeric
2 c. sugar
1 qt. vinegar

After the pickles have soaked for the 3 hours drain and rinse well. Slice onions and add the spices. Add vinegar and sugar, bring to a boil and boil for 5 minutes, then put in jars and seal.

There is a wide difference between seeing through a thing and seeing a thing through.

CRISP SMALL CUCUMBER PICKLES

Sandra Schmitz

8 lb. medium or small cucumbers
2 c. Snowflake hydrated lime
2 gal. water
2 qt. vinegar or less (according to taste)
8 c. white sugar
1 T. salt
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. mixed pickling spices

Slice medium cucumbers in 1/4 inch slices, or split small cucumbers lengthwise. Pour a solution of 2 c. Snowflake hydrated lime and 2 gal. water over the cucumbers, letting them soak for 24 hours. Pour off lime water, rinse well. Cover with fresh cold water. Let soak for 3 hours. Drain, add sugar, vinegar, spices and enough water to cover the cucumbers. Let stand overnight. In the morning boil gently for 30 to 40 minutes. Pack in sterilized jars and seal.

CRISP SLICED PICKLES

Gladys Bianchi

4 qt. sliced cucumbers
4 med. onions (sliced thin)
3 cloves garlic
2 sweet peppers
1/3 c. salt
3 c. white vinegar
5 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
2 tsp. mustard seed

Put in large container, sliced cucumbers, sliced onions, garlic and peppers cut in narrow strips. Add salt and cover with ice. Mix thoroughly, let stand 3 hours then drain. Combine remaining ingredients. Pour over cucumber mixture. Heat to boiling. Seal in jars.

CORN FRITTERS

Darlene Buckley

1 can cream corn
1 egg
1/4 tsp. baking powder
Salt
Enough flour to thicken

Mix ingredients, gradually adding flour until batter thickens enough for drop baking. Fry in hot grease until golden brown, about 10 minutes.

Credit is a device that enables you to start at the bottom to go into the hole.

PLAY DOUGH (For practice only, not edible.) Kay Kerpon

1 c. flour
1/2 c. table salt
1 T. powdered alum (acts as perservative)
1 T. liquid shortening
3/4 c. boiling water

Mix all ingredients together but do not cook. This batch may be divided up and food coloring added to make different colors of dough. Dough should be placed in a plastic bag and stored in a tight container. It will keep for months. If the children wash their hands before playing with dough each time, it may be used over and over again.

PLAY DOUGH Karen Roeder

Mix 1 c. salt and 1 c. flour, then add 1 c. water, slowly for you may not need that much. Children love to use cookie cutters and a rolling pin with this. If stored in a tightly closed plastic container, it will keep for months, ready for use when kneaded again.

MODELING DOUGH Karen Roeder

Mix 1 c. salt, 1/2 c. corn starch and 2/3 c. water. Cook over low heat, stirring constantly until it is a thick doughy mass. Remove from heat and cool. If colors are desired separate and knead in various vegetable colorings. Roll into a ball for storing. Put in plastic bag and keep cool, preferably in the refrigerator. Can be rolled into small balls. Make a hole with a toothpick and string into beads when dry. Children can make dishes, fruit or vegetables. Turn occasionally while drying.

FINGER PAINT Karen Roeder

Mix 1/2 c. starch with a small amount of water and stir until dissolved. Add to 1 qt. boiling water and cook until bubbly. Cool, then add 1/2 c. mild soap or detergent, and 1/4 c. inexpensive talcum powder. (This gives a pleasant odor and acts as a preservative, but is optional.) Mix when cool. Pour into small jars that have tight lids. Add powdered poster paints or food coloring until the desired color is reached. Keep covers for storing. Use the glazed side of wide shelf paper. Wet the paper generously with a sponge. Use flat wooden spoons or tongue depressors to place dabs of color on the paper.

HOMEMADE PASTE

Karen Roeder

Dissolve 1/2 oz. alum in 1 pt. of warm water. Let stand until cold then add:

Flour until the consistency of cream
1/2 tsp. powdered resin
2 cloves (for fragrance and a preservative)

Bring to a boil, stirring constantly, until thick and falling away from the pan. Remove cloves and keep in a cool place. Paste can be made without the alum or resin. In this case you can make a smaller quantity if you prefer, mixing 1/3 c. flour with 1/4 c. water, and adding a few drops of oil of peppermint or wintergreen for a preservative.

SOAP BUBBLES

Karen Roeder

2/3 qt. soapy water
1 tsp. sugar
4 T. glycerin or vegetable oil

DON'T STAY AWAY FROM CHURCH

Because you are poor - There is no admission charge.
Because you are rich - The church can use generous contributions.
Because it rains - You go to work and play in the rain.
Because the weather is cold - The Church is warm and friendly.
Because it is too hot - So is the golf course and the picnic area.
Because there are hypocrites in it - They need the church as much as you do.
Because no one invited you - You go many places without a special invitation.
Because you have company - They will admire your loyalty if you bring them along.
Because you need a little weekend vacation occasionally - There is a church there.
Because its standards are too high - How the world needs such.
Because it bores you - Rather ask yourself if you bore God.
Because you get nothing out of it - What do you give it?
Because you don't like the preacher or some of the people - Ask God to make you more friendly.

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